

TRADE MARK



SELECTED RECIPES

BY NOTED COOKS

FOR EVERYDAY USE
IN THE HOME

Compliments of
THE CODVILLE CO. LTD.
WINNIPEG.

OUR GUARANTEE

All Merchants are authorized to refund full purchase money when any package bearing our *Sold Standard* Label fails to give entire satisfaction.

The CODVILLE CO., Ltd.
WINNIPEG, MAN.

Heritage
Special Coll.
Cookbook.

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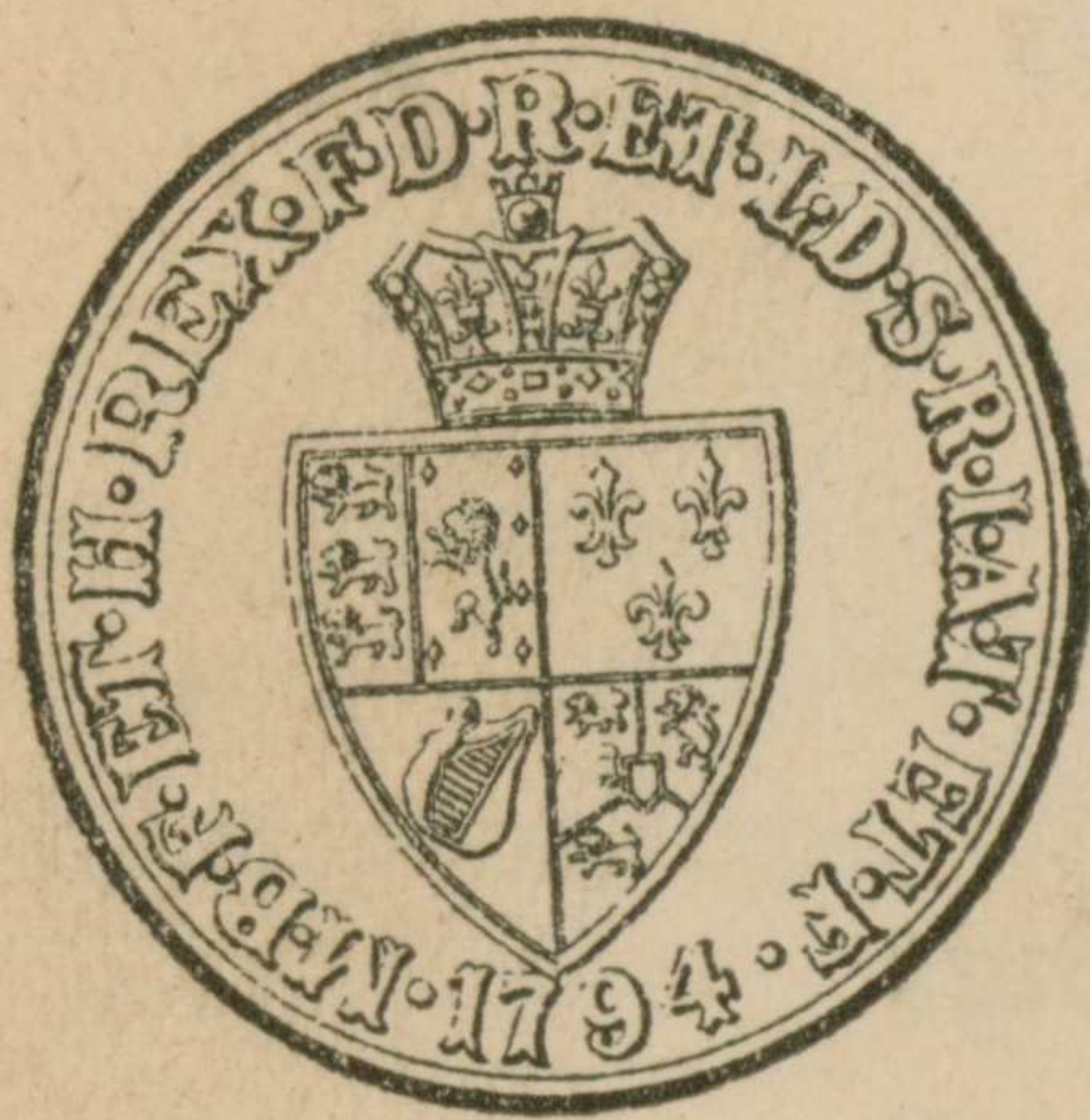
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YOU WILL NOTE that nearly all the recipes in this book call for one or more of our *Gold Standard* Pure Food Products.

This is done to give you an idea of the many ways in which our products may be used to advantage, both in the kitchen and on the table.

It is not absolutely necessary that you use *Gold Standard* Products in making up these recipes although you will obtain far better results by doing so.

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Feb. 17, 2016

"But for life the universe were nothing,
and all that has life requires nourishment."



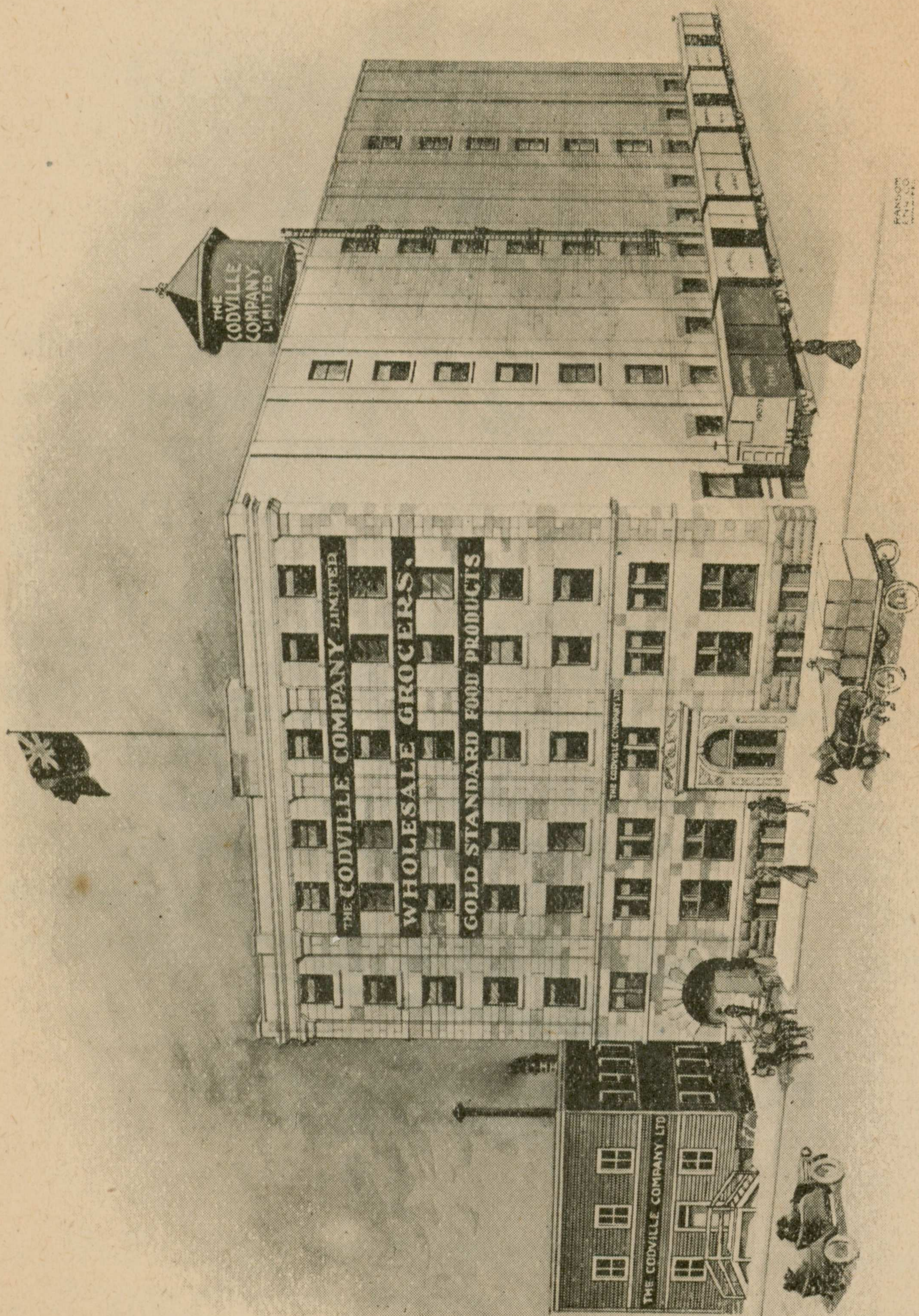
TO the Ladies of Canada, whom we aim
to serve, by placing within their reach
Pure Foodstuffs at a reasonable price, this little
volume of useful recipes is respectfully inscribed

WITH THE COMPLIMENTS OF
The CODVILLE COMPANY, Ltd.

Sole Manufacturers

Gold Standard

PURE FOOD PRODUCTS



THE HOME OF GOLD STANDARD PURE FOOD PRODUCTS
General Offices, Factory and Warehouse of the Codville Co., Ltd., Winnipeg, Man.

Gold Standard

OUR TRADE MARK AND WHAT IT MEANS TO YOU



PICTURES are the universal language. They speak the truth to all without any confusion of tongues. So in this little volume we have shown several pictures of our establishment that all might see and understand the perfect methods used in the preparation of our Gold Standard Pure Food Products.

Only six years ago we began manufacturing these products and in that short space of time our business has grown into the largest institution of its kind in the west with an output extending over the entire Dominion.

Nor will this vast and wonderful growth cease where it is; we have only just begun.

Every year our business has increased more rapidly than the year before and the possibilities ahead of us are almost unlimited.

¶ We have endeavored to make our products better than all others, to make our trade mark Gold Standard a symbol of excellence and superiority: and that we have succeeded the wide spread and increasing demand for them is the best of proof.

Purity, the essential of all food, has always been our first consideration and we have never resorted to the practice, common among many manufacturers of adulterating or cheapening the cost of our products in order to make a larger profit.

Our factory is equipped throughout with modern machinery and the most advanced and approved methods are used which will best assist us to maintain, or, if possible, better the quality of our products.

Cleanliness there must be; our establishment is clean by system, clean because we exercise the most rigid care and inspection in every department.

So this in a few words explains our methods, our work, and the unvarying policy which has built up this vast organization.

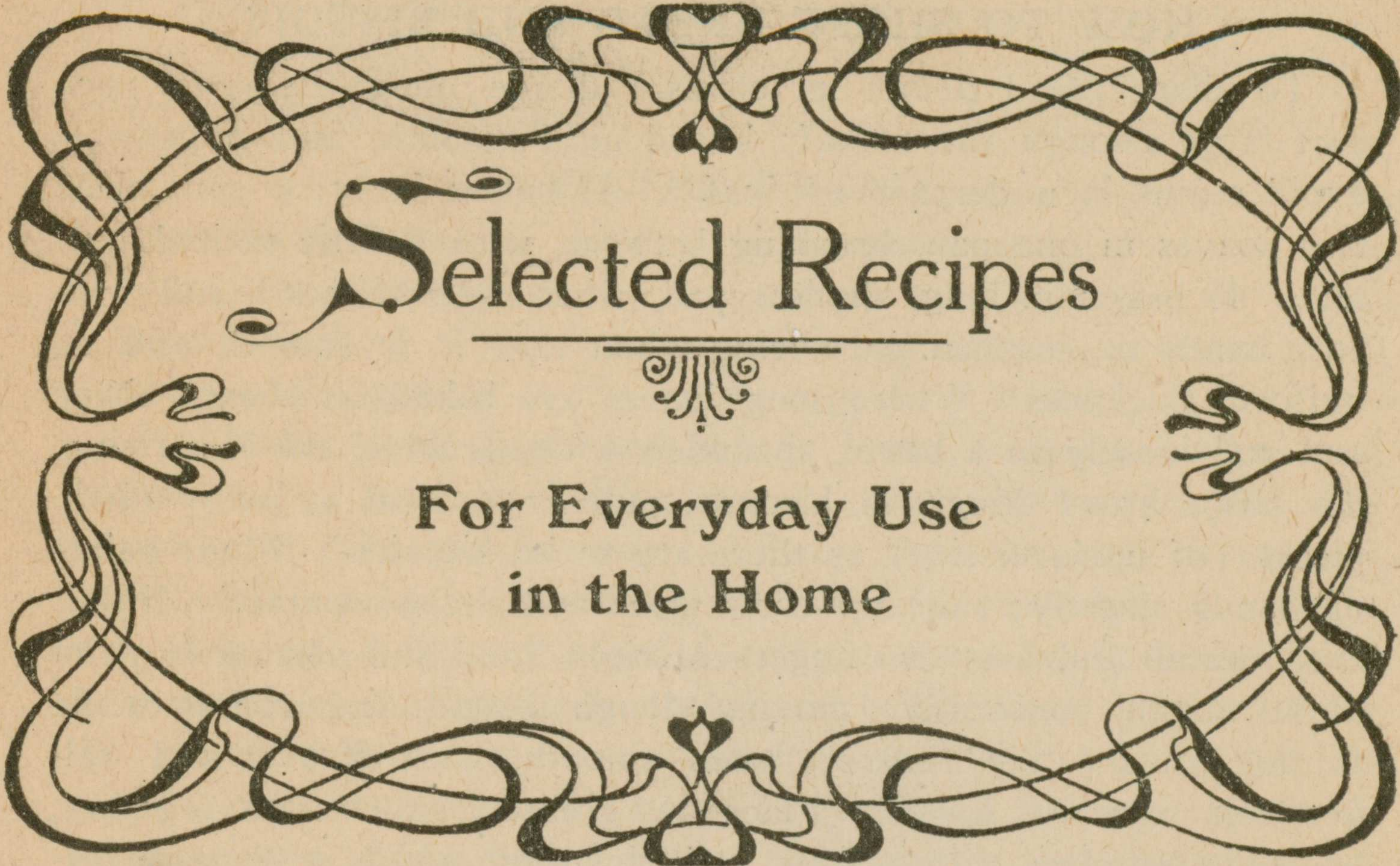
It explains the meaning of our trade mark Gold Standard—tells you that our products are not only pure and wholesome, but are prepared under the most cleanly and sanitary conditions.

Every housewife is assured that any package bearing our Gold Standard Label is safe to buy.

The Codville Co., Ltd.

Remember the terms: all our products are sold with an absolute guarantee of satisfaction or money returned.

Your grocer is authorized to refund full purchase price upon any package bearing our Gold Standard Label which is not to your liking.



Selected Recipes

For Everyday Use
in the Home

Bread, Biscuit and Rolls.

BREAD MAKING.

Bread should be baked in a hot oven. If the oven be too hot the crust will brown quickly before the heat has reached the centre and prevent further rising. The loaf should continue rising for the first fifteen minutes of baking, when it should begin to brown, and continues browning for the next twenty minutes. The last fifteen minutes it should finish baking, when the heat may be reduced. When bread is done, it will not cling to sides of pan, and may be easily removed. Biscuits require more heat than loaf bread, and should continue to rise the first five minutes, and begin to brown in eight minutes. Experience is the best guide for testing temperature of oven. Various oven thermometers have been made, but none have proved practical. Bread may be brushed over with melted butter three minutes before removal from oven, if a tender crust is desired. If a darker crust is desired, brush over with milk before baking.

GOLD STANDARD PURE FOOD PRODUCTS

HOW TO SHAPE BREAD AND BISCUIT.

To shape bread dough in loaves, divide dough in parts, each part large enough for a loaf; knead until smooth, and if possible avoid seams in underpart of loaf. If baked in brick pan, place two loaves in one pan, brushing between with a little melted butter. If baked in long, shallow pan, when well kneaded, roll with both hands to lengthen, care being taken that it is smooth and of uniform thickness. Where long loaves are baked on sheets, shape and roll loosely in a towel, sprinkled with cornmeal for last rising. To shape bread dough in biscuits, pull or cut off as many small pieces (of uniform size) as there are to be biscuits. Flour palms of hands slightly; take up each piece and shape separately, lifting with thumb and first two fingers of right hand and placing in palm of left hand, constantly moving dough round and round while folding toward the centre; when smooth, turn it over and roll between palms of hands. Place in greased pans close together, brushing between with a little melted butter, which will cause biscuits to separate easily after baking. For finger roll, shape biscuits and roll with one hand on part of board where there is no flour until of desired length, care being taken to make smooth, of uniform size and round at ends. Biscuits may be shaped in a great variety of ways, but they should always be small, as large biscuits, though equally good, never tempt one by their daintiness. Where bread is allowed to rise over night, a small piece of yeast cake must be used; one-fourth yeast cake to one pint of liquid is sufficient; one-third yeast cake to one quart liquid. Bread mixed and baked during the day requires a larger quantity of yeast; one yeast cake or sometimes even more to one pint of liquid. Bread dough mixed with a large quantity of yeast should be watched during rising, and cut down as soon as mixture doubles its bulk. If proper care is taken the bread will be found most satisfactory, having neither "yeasty" or "sour" taste.

AFTER BAKING THE BREAD.

Remove loaves at once from pans and place side down on a wire bread or cake cooler. If crisp crust is desired, allow bread to cool without covering; if soft crust, cover with a towel during cooling process. When cool, place in a tin box or stone jar and

cover closely. Never keep bread wrapped in cloth, as the cloth will absorb moisture and transmit an unpleasant taste to bread. Bread tins or jars should be scalded twice a week in winter and every other day in summer; otherwise bread is apt to mould

WATER BREAD.

2 cups boiling water.

1 tablespoon butter

1 tablespoon lard

1 tablespoon sugar

1½ teaspoons salt

¼ yeast cake dissolved in

¼ cup lukewarm water

6 cups flour sifted

Put butter, lard, sugar and salt in bread raiser, or large bowl without a lip, pour on boiling water; when lukewarm, add dissolved yeast cake and five cups of flour; then stir until thoroughly mixed, using a knife or mixing spoon. Add remaining flour, mix and turn on a floured board, leaving a clean bowl; knead until mixture is smooth, elastic to touch and bubbles may be seen under the surface. Some practice is required to knead quickly, but the motion once acquired will never be forgotten. Return to bowl, cover with a clean cloth kept for the purpose and board or tin cover; let rise over night in temperature of 65 degrees Fahrenheit. In morning cut down. This is done by cutting through and turning over dough several times with a case knife, and checks fermentation for a short time; dough may be again raised and recut down if it is not convenient to shape into loaves or biscuits after first cutting. When properly cared for, bread need never sour. Toss on board slightly floured, knead, shape into loaves or biscuits, place in greased pans having pans nearly half full. Cover, let rise again to double its bulk and bake in hot oven. This recipe will make a double loaf of bread and pan of biscuit. Cottolene, cotosuet or beef drippings may be used for shortening, one-third less being required. Bread shortened with butter has a good flavor, but is not as white as when lard is used.

MILK AND WATER BREAD.

1 cup scalded milk

1 cup boiling water

1 tablespoon lard

1 yeast cake dissolved in

¼ cup lukewarm water

1½ teaspoons salt

6 cups sifted flour, or one cup

white flour and enough en-

tire wheat flour to knead.

1 tablespoon butter

GOLD STANDARD PURE FOOD PRODUCTS

Prepare and bake as water bread. Bread may be mixed, raised and baked in five hours by using one yeast cake. Bread made in this way has proven most satisfactory. It is usually mixed in the morning and the cook is able to watch the dough while rising and keep it at a uniform temperature. It is often advisable to place bowl containing dough in pan of water, keeping warm at uniform temperature of from 95 to 100 degrees Fahrenheit.

GRAHAM BREAD.

2½ cups hot liquid (water or milk and water)	¼ yeast cake dissolved in ¼ cup lukewarm water
⅓ cup molasses	3 cups flour
1½ teaspoons salt	3 cups Graham flour

The bran remaining in sieve after sifting Graham flour should be discarded. Add molasses and salt to liquid, cool, and when lukewarm add dissolved yeast cake and flour; beat well, cover and let rise to double its bulk. Again beat, and turn into greased bread pans, having pans one-half full; let rise and bake.

BOSTON BROWN BREAD.

1 cup rye meal	¾ tablespoon Gold Standard Bak- ing Soda
1 cup cornmeal	
1 cup Graham flour	2 cups sour milk, or
1 teaspoon salt	1¾ cups sweet milk or water
¾ cup molasses	

Mix and sift dry ingredients, add molasses and milk; stir well until well mixed, turn into a well-buttered mould and steam three and one-half hours. The cover should be buttered before being placed on mould and then tied down with string; otherwise the bread in rising might force off cover. Mould should never be filled more than two-thirds full. A melon mould or one pound Gold Standard Baking Powder tin make the most attractive shaped loaves, or a five-pound lard pail will answer the purpose. For steaming place mould on a trivet in kettle containing boiling water, allowing water to come half way up around mould, cover closely and steam, adding as needed more boiling water.

RYE BREAD.

1 cup scalded milk
1 cup boiling water
1 tablespoonful lard
1 tablespoonful butter
 $\frac{1}{3}$ cup brown sugar

$1\frac{1}{2}$ teaspoons salt
 $\frac{1}{4}$ yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water
3 cups flour
Rye meal

To milk and water add lard, butter, sugar and salt; when lukewarm, add dissolved yeast cake and flour; beat thoroughly, cover and let rise until light. Add rye meal until dough is stiff enough to knead. Knead thoroughly, let rise, shape in loaves, let rise again and bake.

BAKING POWDER BISCUIT.

2 tablespoons butter
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ teaspoon salt

2 cups flour
4 teaspoons Gold Standard
Baking Powder

Mix dry ingredients and sift twice. Work in butter with tips of fingers; add gradually the liquid mixing with knife to a soft dough. Toss on a floured board, pat and roll lightly to one-half inch in thickness. Shape with a biscuit cutter, place on buttered pan, and bake in hot oven twelve to fifteen minutes. If baked in too slow an oven, the gas will escape before it has done its work. Many obtain better results by using bread flour.

BOSTON BISCUITS.

One quart flour, one tablespoon sugar, two tablespoons butter, four tablespoons Gold Standard Baking Powder, enough sweet milk to make a soft dough. Roll out about half-inch thick, spread over with butter and sprinkle with brown sugar. Add a little grated nutmeg, roll up as for jelly cake, cut off thin slices and bake in a quick oven.

SWEET BISCUITS.

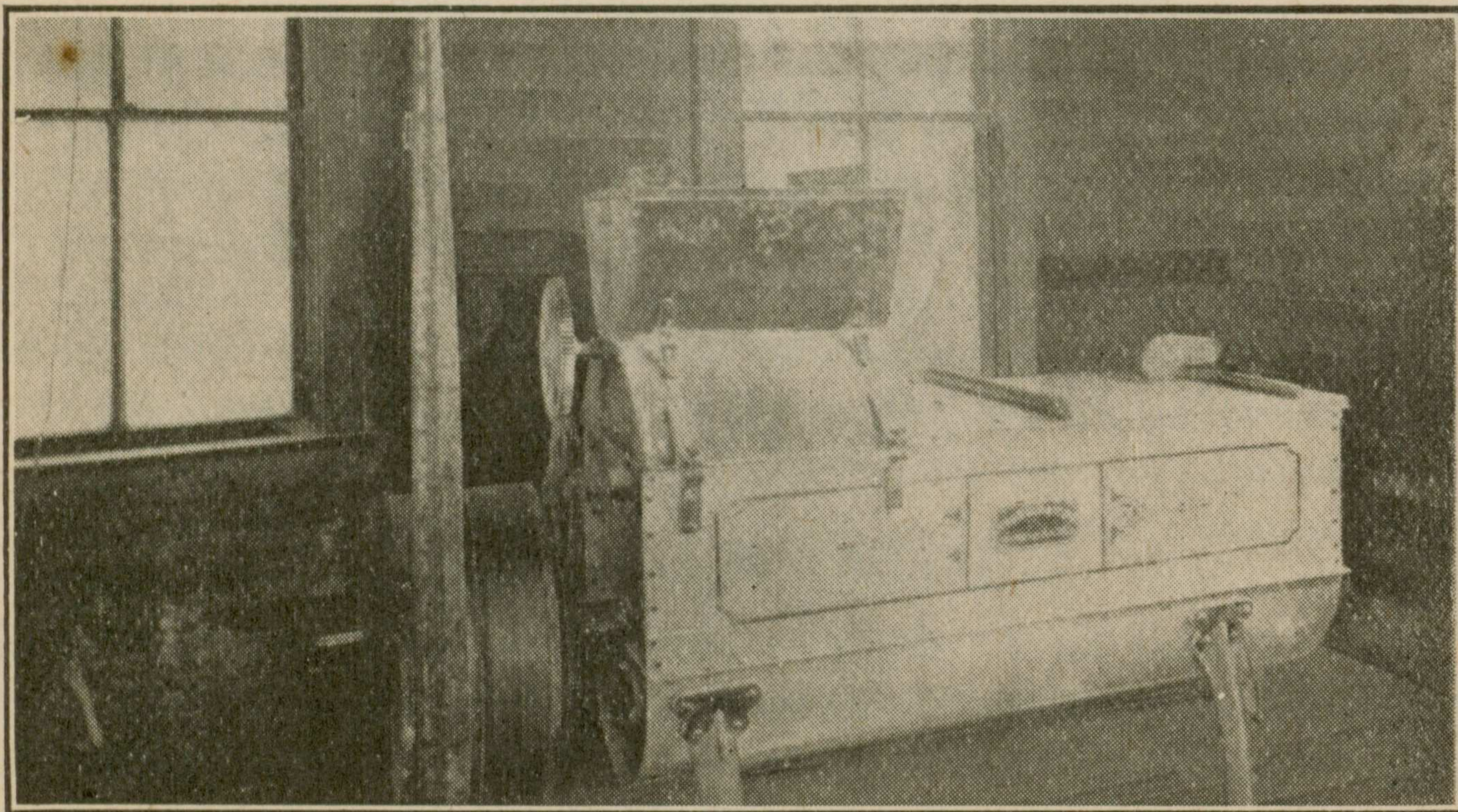
Three cups flour, three teaspoons Gold Standard Baking Powder, one and a half tablespoons butter, one and a half tablespoons lard, one-half cup sugar, the white of an egg beaten and stirred into sufficient milk to make a soft dough. Bake in a quick oven, and when done glaze with the beaten yolk and sprinkle with sugar.

The Manufacture of Baking Powder

BAKING Powder, while one of the most common of food products, is extremely difficult to manufacture, which perhaps explains the reason there are so many low-grade Powders on the market to-day. We have not the space in this little volume to tell of the many processes of manufacture, but will describe a few of our own methods to give you some idea of the perfect care which we exercise in preparing Gold Standard Baking Powder.

Let us begin with the raw materials: these are first tested or analysed separately to make sure that no impurity exists and that the strength is uniform. Here any material which does not conform to requirements is promptly detected and set to one side. Then all satisfactory ingredients are weighed and the required amount is put through a series of fine screens and into one of the giant electric mixers (as shown below). When these ingredients are thoroughly mixed the product is again tested and the result is compared with our fixed standard of quality.

See page 20.



BAKING POWDER MIXER, CAPACITY 4 TONS PER DAY

THE CODVILLE COMPANY, LIMITED

PARKER HOUSE ROLLS.

2 cups scalded milk
3 tablespoons butter
2 tablespoons sugar
1 teaspoon salt

1 yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water
Flour

Add butter, sugar and salt to milk; when lukewarm, add dissolved yeast cake and three cups of flour. Beat thoroughly, cover and let rise until light; cut down and add enough flour to knead (it will require about two and one-half cups). Let rise again; toss on slightly floured board, knead, pat and roll to one-third inch thickness. Shape with biscuit cutter first dipped in flour. Dip the handle of a case knife in flour and with it make a crease through the middle of each piece; brush over one-half of each piece with melted butter, fold and press edges together. Place in greased pan one inch apart, cover, let rise and bake in hot oven twelve to fifteen minutes. As rolls rise they will part slightly, and if hastened in rising, are apt to lose their shape. Parker House Rolls may be shaped by cutting or tearing off small pieces of dough and shaping round like a biscuit; place in rows on floured board, cover and let rise fifteen minutes. With handle of large wooden spoon or toy rolling pin, roll through centre of each biscuit, brush edge of lower halves with melted butter, fold, press lightly, place in buttered pan one inch apart, cover, let rise and bake.

SWEET FRENCH ROLLS.

1 cup milk
1 yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water
Flour
 $\frac{1}{4}$ cup sugar

$\frac{1}{8}$ teaspoon Gold Standard Mace
1 egg and yolk of 1 egg
 $\frac{1}{4}$ cup melted butter
1 teaspoon salt

Scald milk; when lukewarm, add dissolved yeast cake and one and one-half cups flour; beat well, cover and let rise till light. Add sugar, salt, eggs well beaten, mace and butter and enough flour to knead; knead, let rise again, shape in small biscuits, place in rows on a floured board, cover with cloth and pan and let rise until light and well puffed. Flour handle of wooden spoon and make a deep crease in middle of each biscuit, take up and press edges together. Place closely in buttered pan, cover, let rise and bake twelve to fifteen minutes in hot oven.

GOLD STANDARD PURE FOOD PRODUCTS

FRUIT ROLLS (Pin Wheel Biscuit.)

2 cups flour	2 tablespoons butter
4 teaspoons Gold Standard Baking Powder	$\frac{2}{3}$ cup milk
$\frac{1}{2}$ teaspoon salt	2 tablespoons citron, finely chopped
$\frac{1}{3}$ cup stoned raisins, chopped	2 tablespoons sugar
	$\frac{1}{3}$ teaspoon Gold Standard Cassia

Mix as for Baking Powder Biscuits. Roll to one-fourth inch thickness, brush over with melted butter and sprinkle with fruit, sugar and cassia. Roll like a jelly roll; cut off pieces three-fourths inch in thickness. Place on buttered tin and bake in hot oven fifteen minutes. Currants may be used in place of raisins and citron.

COFFEE CAKES.

1 cup scalded milk	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup yolks of eggs	2 yeast cakes
$\frac{1}{2}$ cup of whole eggs	$4\frac{2}{3}$ cups of flour
$\frac{2}{3}$ cup butter	$\frac{1}{2}$ teaspoon Gold Standard Lemon

Cool milk; when lukewarm add yeast cakes, and when they are dissolved add remaining ingredients and beat thoroughly with hand ten minutes; let rise six hours. Keep in ice box or equally cool place over night. In morning turn on floured board, roll in long, rectangular piece one-fourth inch thick, spread with softened butter, fold from sides toward centre to make three layers. Cut off pieces three-fourths inch wide, cover and let rise. Take each piece separately in hands and twist from ends in opposite directions, coil and bring ends together at top of cake. Let rise in pans and bake twenty minutes in a moderate oven; cool and brush over with Gold Standard Icing Sugar moistened with enough boiling water to spread.

RUSKS.

$\frac{1}{2}$ cup scalded milk	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ teaspoon salt	3 eggs
2 yeast cakes	Flour
$\frac{1}{4}$ cup sugar	

Dissolve yeast cakes in milk; when lukewarm add salt and one cup flour, cover and let rise until very light; then add sugar, butter, eggs (unbeaten) and flour enough to handle. Shape as finger rolls and place close together on a buttered sheet in parallel rows two inches apart; let rise again and bake twenty minutes. When cold, cut diagonally in one-half inch slices and brown evenly in oven.

FRENCH RUSKS.

2 cups scalded milk
 $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup sugar
1 yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water

Flour
3 eggs
1 teaspoon salt
 $\frac{3}{4}$ teaspoon Gold Standard
Vanilla Extract

Add butter, sugar and salt to scalded milk; when lukewarm, add dissolved yeast cake and three cups flour. Cover and let rise; add egg and egg yolks well beaten and enough flour to knead. Let rise again and shape as for Parker House Rolls. Before baking, make three parallel creases on top of each roll. When nearly done, brush over with whites of eggs beaten slightly, diluted with one tablespoon cold water and the vanilla. Sprinkle with sugar.

BUNS.

1 cup scalded milk
 $\frac{1}{3}$ cup butter
 $\frac{1}{3}$ cup sugar
1 yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water

$\frac{1}{2}$ cup raisins stoned and quartered
1 teaspoon Gold Standard
Lemon Extract
Flour
 $\frac{1}{2}$ teaspoon salt

Add one-half sugar and salt to milk; when lukewarm, add dissolved yeast cake and one and one-half cups flour. Cover and let rise till light; add butter, remaining sugar, raisins, lemon extract and flour to make a stiff batter; let rise, shape like biscuit; let rise again and bake. If wanted glazed, brush over with beaten egg before baking.

HOT CROSS BUNS.

1 cup scalded milk
 $\frac{1}{4}$ cup sugar
2 tablespoons butter
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ yeast cake dissolved in
 $\frac{1}{4}$ cup lukewarm water

$\frac{3}{4}$ teaspoon Gold Standard Cassia
3 cups flour
1 egg
 $\frac{1}{4}$ cup raisins stoned and quartered or $\frac{1}{4}$ cup cleaned currants

Add butter, sugar and salt to milk; when lukewarm add dissolved yeast cake, cassia, flour and egg well beaten; when thoroughly mixed add raisins; cover and let rise over night. In morning shape in forms of large biscuits, place in pan one inch apart, let rise, brush over with beaten egg and bake twenty minutes; cool and with Gold Standard Orange Icing (or other preferred flavor) make a cross on top of each bun.

Muffins and Gems.

FINE EGG MUFFINS.

One quart of flour sifted twice, three eggs (the whites and yolks beaten separately), three cups of sweet milk, one teaspoon of salt, one tablespoon of sugar, a large tablespoon of lard or butter and two heaping teaspoons of Gold Standard Baking Powder. Sift together flour, sugar, salt and baking powder, rub in the cold lard, add the beaten eggs and milk, mix quickly in a smooth batter, a little finer than for griddle cakes. Grease well some muffin tins and fill them two-thirds full. Bake in a hot oven fifteen or twenty minutes. These made of cream, omitting the butter, are excellent.

ONE EGG MUFFINS.

2 cups flour	2 tablespoons sugar
4 teaspoons Gold Standard Baking Powder	1 cup milk
$\frac{1}{2}$ teaspoon salt	2 tablespoons melted butter
	1 egg

Mix and sift dry ingredients; add gradually milk, eggs (well beaten) and melted butter. Bake in buttered gem pans twenty-five minutes. If iron pans are used they must be previously heated.

GRAHAM MUFFINS.

1 $\frac{1}{4}$ cups Graham flour	$\frac{3}{4}$ teaspoon Gold Standard Baking Soda
1 cup flour	1 teaspoon salt
1 cup sour milk	
$\frac{1}{3}$ cup Gold Standard Molasses	

Mix and sift dry ingredients; add milk to molasses and combine mixtures.

QUAKER MUFFINS.

$\frac{2}{3}$ cup rolled oats	1 cup scalded milk
1 $\frac{1}{2}$ cups flour	1 egg
4 teaspoons Gold Standard Baking Powder	2 tablespoons melted butter
$\frac{1}{2}$ teaspoon salt	3 tablespoons sugar

Turn scalded milk on rolled oats, let stand five minutes; add sugar, salt and melted butter; sift in flour and baking powder; mix thoroughly and add egg well beaten.

OATMEAL MUFFINS.

1 cup cooked oatmeal	4 teaspoons Gold Standard
1½ cups flour	Baking Powder
½ teaspoon salt	½ cup milk
2 tablespoons sugar	1 egg
	2 tablespoons melted butter

Mix and bake as Rice Muffins.

RICE MUFFINS.

2¼ cups flour	1 egg
¾ cup hot cooked rice	2 tablespoons melted butter
5 teaspoons Gold Standard	½ teaspoon salt
Baking Powder	2 tablespoons sugar
1 cup milk	

Mix and sift flour, sugar, salt and baking powder; add one-half milk, egg well beaten, the remainder of the milk mixed with rice and beat thoroughly; then add butter. Bake in buttered muffin rings placed in buttered pan or buttered gem pans.

BERRY MUFFINS 1. (Without Eggs.)

2 cups flour	2 tablespoons butter
¼ cup sugar	1 cup milk (scant)
4 teaspoons Gold Standard	1 cup berries
Baking Powder	½ teaspoon salt

Mix and sift dry ingredients; work in butter with tips of fingers; add milk and berries.

BERRY MUFFINS 2.

¼ cup butter	4 teaspoons Gold Standard
⅓ cup sugar	Baking Powder
1 egg	1 cup berries
2⅔ cups flour	½ teaspoon salt
	1 cup milk

Cream the butter; add gradually sugar and egg well beaten; mix and sift flour, baking powder and salt, reserving one-fourth cup flour to be mixed with berries and added last; add the remainder alternately with milk.

TWIN MOUNTAIN MUFFINS.

¼ cup butter	2 cups flour
¼ cup sugar	3 teaspoons Gold Standard
1 egg	Baking Powder
¾ cup milk	

Cream the butter; add sugar and egg well beaten; sift baking powder with flour and add to the first mixture, alternating with milk. Bake in buttered tin gem pans twenty-five minutes.

GRAHAM GEMS.

Two cups of Graham flour, one cup of wheat flour, two teaspoons of Gold Standard Baking Powder, one tablespoon sugar, one of salt and one well-beaten egg. Mix with sweet milk to make a thin batter, beat it well; bake in gem irons, well greased, filled two-thirds full and bake in a hot oven. Will bake in fifteen to twenty minutes.

CORNMEAL GEMS.

$\frac{1}{2}$ cup cornmeal	1 tablespoon melted butter
1 cup flour	$\frac{1}{2}$ teaspoon salt
3 teaspoons Gold Standard Baking Powder	$\frac{3}{4}$ cup milk
1 tablespoon sugar	1 egg

Mix and sift dry ingredients; add milk gradually, egg well beaten, and melted butter; bake in hot oven in buttered gem pans twenty-five minutes.

SCONES.

One quart flour, two eggs, butter and lard, each the size of an egg, three-quarters cup of sweet milk, three-quarters cup of sugar, four teaspoonfuls Gold Standard Baking Powder, pinch of salt, a few raisins and currants. Beat the eggs separately, roll soft and cut in squares.

OAT CAKE.

Three cups of fine oatmeal, two cups of flour, one cup of butter, three-quarters of a cup granulated sugar, one cup boiling water, one teaspoon Gold Standard Baking Soda. Bake in a hot oven.

GOLDEN CORN CAKE.

$\frac{3}{4}$ cup cornmeal	$\frac{1}{4}$ cup sugar
$1\frac{1}{4}$ cups flour	$\frac{1}{2}$ teaspoon salt
4 teaspoons Gold Standard Baking Powder	1 cup milk
1 tablespoon melted butter	1 egg

Mix and sift dry ingredients; add milk, egg well beaten, and butter. Bake in shallow buttered pan in hot oven twenty minutes.

CORN CAKE (Sweetened with Molasses).

1 cup cornmeal	$\frac{1}{4}$ cup Gold Standard Molasses
$\frac{3}{4}$ cup flour	$\frac{3}{4}$ cup milk
$3\frac{1}{2}$ teaspoons Gold Standard Baking Powder	1 tablespoon melted butter
1 teaspoon salt	1 egg

Mix and bake as Golden Corn Cake, adding molasses to milk.

Griddle Cakes and Waffles.

BUCKWHEAT CAKES.

Sift one pint of buckwheat flour and two teaspoons of Gold Standard Baking Powder. Then add one tablespoon of brown sugar and sufficient water to make a batter. Beat lightly and bake at once on a hot griddle.

SWEET MILK GRIDDLE CAKES.

3 cups flour	1 teaspoon salt
1½ tablespoons Gold Standard Baking Powder	¼ cup sugar
2 tablespoons of melted butter	2 cups milk
	1 egg

Mix and sift dry ingredients; beat egg, add milk, and pour slowly on first mixture. Beat thoroughly and add butter. Drop by spoonfuls on a greased, hot griddle, cook on one side. When puffed full of bubbles and cooked on edges, turn and cook other side. Serve with butter or maple syrup.

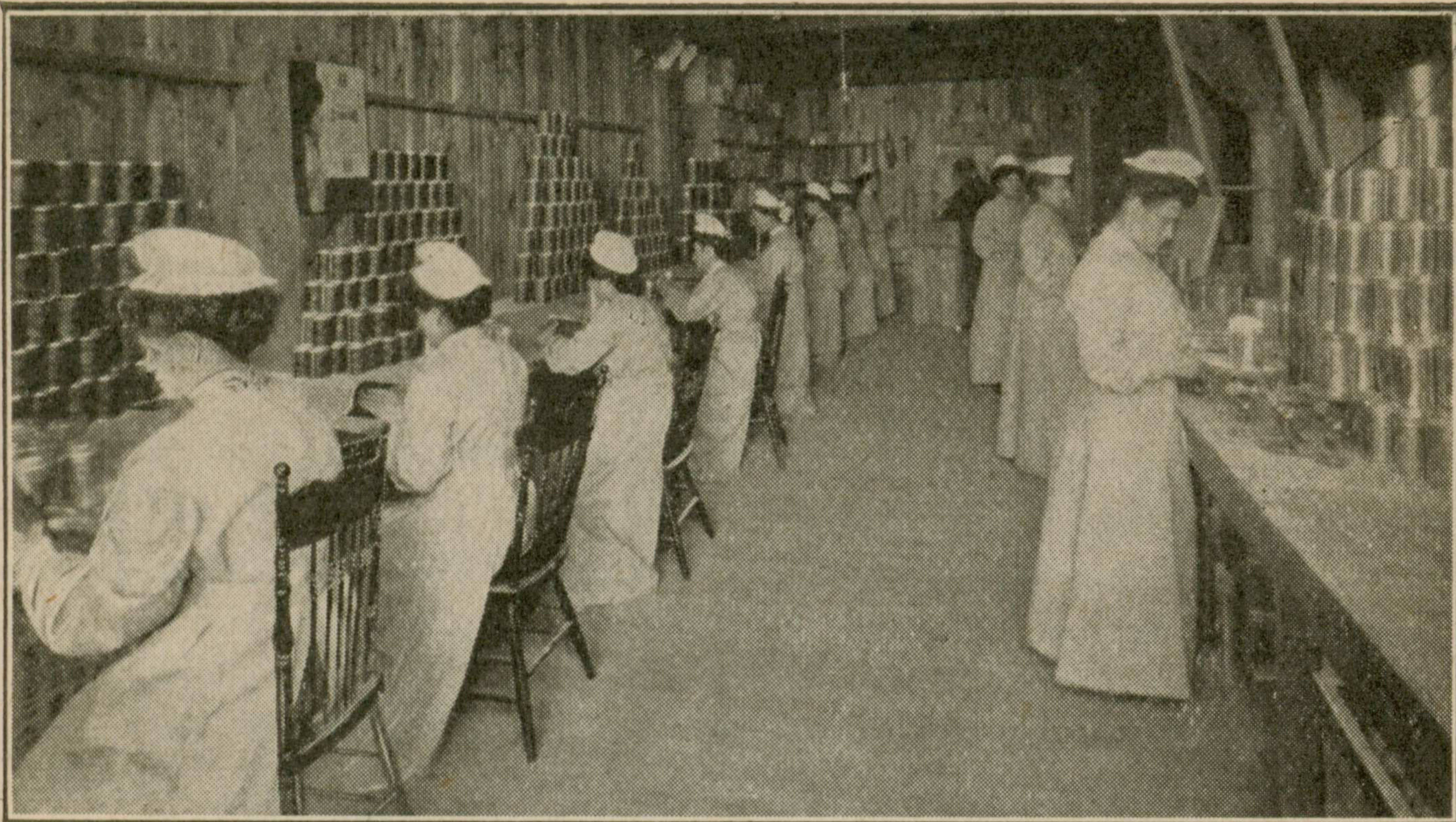
WHEAT GRIDDLE CAKES.

Three cups flour, one teaspoon of salt, three teaspoons Gold Standard Baking Powder, sifted together. Beat three eggs and add three cupfuls of sweet milk, also one teaspoon of melted butter; mix all into a smooth batter, as thick as will run from a pitcher. Fry on well-greased hot griddle to a nice light brown.

RICE GRIDDLE CAKES.

2½ cups flour	½ teaspoon salt
½ cup cold cooked rice	¼ cup sugar
1 tablespoon Gold Standard Baking Powder	1½ cups milk
2 tablespoons melted butter	1 egg

Mix and sift dry ingredients, work in rice with tips of fingers; add egg well beaten, milk and butter. Cook as other griddle cakes.



PACKING AND LABELING GOLD STANDARD BAKING POWDER

Immediately after the Baking Powder is mixed it is placed into air-tight metal compartments so that none of the strength will be lost by exposure to air or moisture. From these compartments or storage bins it then passes down through pipes to the packing tables, (as shown above) where rows of tins stand open ready to be filled. Here a girl weighs every tin and makes the measure correct. Then a cover is fitted on the top of each one and it is passed along to be wiped and polished.

This accomplished it is carried to still another table where it is sealed with a label as a product worthy of our trade mark and guarantee.

Anyone can see that there is little lost motion. There is no delay or break in the work from the preparing and testing of the raw material to the shipping out of the finished product. Each worker has only a small portion of the whole to do but that portion must be done perfectly. Whether it be the mixing of a ton of Baking Powder or the placing of a label just so, rigid exactness is required.

It is this insistence upon perfection of detail that has won universal favor for our products and made them superior to others of the kind and price.

THE CODVILLE COMPANY, LIMITED

GRAHAM FLOUR PANCAKES.

One egg, one pint of milk, or part milk and water, half cup of white flour, one cup of Graham flour, large pinch of salt, one and a half teaspoons Gold Standard Baking Powder. Beat egg well, add salt and milk, then flour and baking powder. If too stiff, add a little more water. Have batter thin.

CORN GRIDDLE CAKES.

2 cups flour	1½ teaspoons salt
½ cup cornmeal	⅓ cup sugar
1½ tablespoons Gold Standard Baking Powder	1½ cups boiling water
2 tablespoons melted butter	1¼ cups milk
	1 egg

Add meal to boiling water and boil five minutes; turn into bowl, add milk and remaining dry ingredients mixed and sifted, then the egg well beaten and butter. Cook as other griddle cakes.

BREAD GRIDDLE CAKES.

1½ cups fine stale bread crumbs	3½ teaspoons Gold Standard Baking Powder
1½ cups scalded milk	
2 tablespoons butter	2 eggs
½ teaspoon salt	½ cup flour

Add milk and butter to crumbs and soak until crumbs are soft; add eggs well beaten, then flour, salt and baking powder mixed and sifted. Cook as other griddle cakes.

RICE WAFFLES.

1¾ cups flour	1 egg
⅔ cup cold cooked rice	3 teaspoons Gold Standard Baking Powder
1½ cups milk	
2 tablespoons sugar	¼ teaspoon salt
1 tablespoon melted butter	

Mix and sift dry ingredients; work in rice with tips of fingers; add milk, yolk of egg well beaten, butter and white of egg beaten stiff. Cook on a greased hot waffle iron. Serve with maple syrup.

Cookies and Doughnuts.

COOKIES No. 1.

Two cups and a half of flour, two teaspoons Gold Standard Baking Powder, one teaspoonful Ground Ginger, one cup butter, one cup of sugar, three eggs. Roll thin and sprinkle with grated coconut, roll in, cut in shapes and bake in a fairly quick oven.

COOKIES No. 2.

Two eggs, one cup of sugar, one cup of mixed butter and lard, one-quarter of a cup of sweet milk, one teaspoon Gold Standard Baking Powder sifted in the flour, one teaspoon Ground Allspice and Cloves, flour to make a stiff dough.. Roll out very thin and bake quickly.

COOKIES No. 3.

Four eggs, two cups of butter, four cups of light brown sugar, half cup milk, one teaspoon Gold Standard Essence of Lemon, two teaspoons Gold Standard Ground Cassia, three teaspoons Gold Standard Baking Powder, flour sufficient to roll out thin. Bake in a quick oven.

NUT COOKIES.

Yolks 2 eggs
1 cup brown sugar
1 cup chopped nut meats

Whites of 2 eggs
6 tablespoons flour
A few grains salt

Beat yolks of eggs until thick and lemon colored, add sugar gradually, nut meats, whites of eggs beaten until stiff and flour mixed with salt. Drop from tip of spoon on buttered sheet, spread and bake in a moderate oven.

PEANUT COOKIES.

2 tablespoons butter
 $\frac{1}{4}$ cup sugar
1 egg
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup flour

1 teaspoon Gold Standard
Baking Powder
2 tablespoons milk
 $\frac{1}{2}$ cup finely chopped peanuts
 $\frac{1}{2}$ teaspoon lemon juice

Cream the butter, add sugar and egg well beaten. Mix and sift baking powder, salt and flour; add to first mixture; then add milk, peanuts and lemon juice. Drop from a teaspoon on an un-buttered sheet one inch apart, and place one-half peanut on top of each. Bake twelve to fifteen minutes in a slow oven. This recipe will make twenty-four cookies.

CREAM COOKIES.

$\frac{1}{3}$ cup butter	2 teaspoons Gold Standard
1 cup sugar	Baking Powder
2 eggs	1 teaspoon salt
$\frac{1}{2}$ cup thin cream	2 teaspoons Gold Standard
Flour to roll	Ground Ginger

Cream the butter, add sugar, eggs well beaten and cream. Mix and sift dry ingredients and add to first mixture. Chill thoroughly. Toss one-fourth of mixture on a floured board and roll as thinly as possible; shape with a small round cutter first dipped in flour. Gather up the trimmings and roll with another portion of the dough. During rolling, the bowl containing the mixture should be kept in a cool place, or it will be necessary to add more flour to dough, which makes cookies hard rather than crisp and short.

OATMEAL COOKIES.

1 egg	1 teaspoon salt
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup fine oatmeal
$\frac{1}{4}$ cup thick cream	2 teaspoons Gold Standard
$\frac{1}{4}$ cup milk	Baking Powder
2 cups flour	

Beat eggs until light, add sugar, cream and milk; then add oatmeal, flour, baking powder and salt mixed and sifted. Toss on floured board, roll, cut in shape and bake in a moderate oven.

SAND TARTS.

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ teaspoon Gold Standard Cassia
1 cup sugar	1 tablespoon sugar
1 egg	2 teaspoons Gold Standard
$1\frac{3}{4}$ cups flour	Baking Powder
White 1 egg	Blanched almonds

Cream the butter, add sugar gradually and egg well beaten; then add flour mixed and sifted with baking powder. Chill, toss one-half mixture on a floured board and roll one-eighth inch thick. Shape with a doughnut cutter. Brush over with white of egg and sprinkle with sugar mixed with cassia. Split almonds and arrange three halves on each at equal distances. Place on a buttered sheet and bake eight minutes in a slow oven.

FRIED DROP CAKES.

1 $\frac{1}{3}$ cups flour	$\frac{1}{3}$ cup sugar
2 $\frac{1}{2}$ teaspoons Gold Standard Baking Powder	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ teaspoon salt	1 egg
	1 teaspoon melted butter

Beat egg until light, add milk, dry ingredients mixed and sifted and melted butter. Drop by spoonfuls in hot, new, deep fat, fry until light brown and cooked through, which must at first be determined by piercing with a skewer or breaking apart. Remove with a skimmer and drain on brown paper.

DOUGHNUTS No. 1.

One cup brown sugar, two eggs, two tablespoons melted butter, two-thirds of a cup of milk. Mix two teaspoons of Gold Standard Baking Powder with some flour, a pinch of Gold Standard Ground Ginger and a good pinch of salt. Mix all together and add flour enough to roll. Cut in rings and fry in hot lard. While hot, dip in fine sugar.

DOUGHNUTS No. 2.

1 cup sugar	1 $\frac{1}{2}$ teaspoons salt
2 $\frac{1}{2}$ tablespoons butter	$\frac{1}{4}$ teaspoon Gold Standard Ground Cassia
3 eggs	$\frac{1}{4}$ teaspoon Gold Standard Ground Nutmeg
1 cup milk	Flour to roll
4 teaspoons Gold Standard Baking Powder	

Cream the butter and add one-half sugar. Beat egg until light, add remaining sugar and combine mixtures. Add three and one-half cups flour mixed and sifted with baking powder, salt and spices; then enough more flour to make dough stiff enough to roll. Toss one-third of mixture on floured board, knead slightly, pat and roll out to one-fourth inch thickness. Shape with a doughnut cutter, fry in deep fat, take up on a skewer and drain on brown paper. Add trimmings to one-half remaining mixture, roll, shape and fry as before; repeat. Doughnuts should come quickly to top of fat, brown on one side, then be turned to brown on the other side; avoid turning more than once. The fat must be kept at a uniform temperature. If too cold, doughnuts will absorb fat; if too hot, doughnuts will brown before sufficiently risen.

Cakes etc.

LAYER CAKE No. 1.

Two eggs, half cup melted butter, one cup granulated sugar, three-fourths of a cup of milk, one and a half cups of flour, two teaspoons Gold Standard Baking Powder. Whip thoroughly and bake in a hot oven. Ice with Gold Standard Orange Icing, adding, if desired, a few chopped walnuts before spreading on cake.

LAYER CAKE No. 2.

Four eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, one large cup flour, two teaspoons cornstarch, two teaspoons Gold Standard Baking Powder, a pinch of salt; keep a little milk to stir in at the last. Ice with Gold Standard Chocolate Icing.

GEM LAYER CAKE.

One cup sugar, three eggs, one-half cup butter, beat well; one-half cup milk, two cups flour, two teaspoons Gold Standard Baking Powder. Bake in three tins.

Fruit Filling: One cup seeded raisins, chopped fine, one-half pound figs, chopped fine, boil till quite soft; add one cup sugar, boil ten minutes. Let cool before spreading. Ice with Gold Standard Almond Icing.

SPONGE LAYER CAKE.

Three eggs, whites beaten separately, one cup sugar, one cup flour, two teaspoons Gold Standard Baking Powder put into the flour. Three tablespoons boiling water.

Cream Filling for Sponge Cake: One Cup milk, one and a half teaspoons cornstarch, one egg, pinch of salt, one tablespoon Gold Standard Vanilla Extract. Do not put egg or cornstarch into the milk until it comes to a boil. Just boil a few minutes until cornstarch is cooked.

TILDEN CAKE.

One cup butter, two cups pulverized sugar, one cup sweet milk, three cups flour, one-half cup cornstarch, four eggs, two teaspoons Gold Standard Baking Powder, two teaspoons Gold Standard Lemon Extract.

CHOCOLATE CAKE No. 1.

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup milk
1 cup sugar	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ teaspoon Gold Standard Vanilla Extract	$2\frac{1}{2}$ teaspoons Gold Standard Baking Powder
2 small eggs	2 ozs. chocolate melted

Cream the butter, add sugar gradually and yolks of eggs well beaten, then whites of eggs beaten until stiff. Add milk, flour mixed and sifted with baking powder, and beat thoroughly. Then add chocolate and vanilla. Bake forty minutes in a shallow cake pan.

CHOCOLATE CAKE No. 2.

One-quarter pound grated chocolate, one cup sugar, one cup water. Mix together and boil until smooth, stirring constantly. Before taking from stove add one egg. Set to cool and when cold add a teaspoonful Gold Standard Vanilla Extract.

Make cake as follows: Two eggs, half cup butter, one cup sugar, add chocolate mixture when cold, half cup of milk, two and a half cups of flour and two teaspoons Gold Standard Baking Powder. Ice, if desired, with Gold Standard Chocolate Icing.

CARAMEL CAKE.

One even cup butter, two even cups sugar, three even cups flour (sifted), whites of eight eggs, two even teaspoons Gold Standard Baking Powder, one teaspoon Gold Standard Vanilla Extract, one cup milk, stir butter and sugar to a cream, add milk slowly, then flour, in which the baking powder has been mixed, and lastly the well-beaten whites of eggs and vanilla. Bake in three layers. Ice with Gold Standard Rose Icing.

ANGEL CAKE.

Two cups white sugar, three-quarters of a cup of butter, stir to a cream, one cup of milk, two of flour, one of cornstarch, whites of seven eggs beaten stiff, two teaspoons Gold Standard Baking Powder, flavor to taste with Gold Standard Extracts.

SPONGE CAKE.

Two cups granulated sugar, six eggs, yolks well beaten with the sugar, half cup lukewarm water, two cups of flour with two teaspoons Gold Standard Baking Powder mixed in it. Add the whites of the eggs beaten to a stiff froth after the flour. Bake in a moderate oven.

SMALL SPONGE CAKE.

Cream half cup of butter with two cups of sugar, add beaten yolks of four eggs, one cup of milk; add gradually three and a half cups sifted flour, mixing with the last half cup three and a half teaspoons Gold Standard Baking Powder; add whites of two eggs and flavor with Gold Standard Vanilla Extract. Ice with Gold Standard Maple Cream Icing.

CREAM SPONGE CAKE.

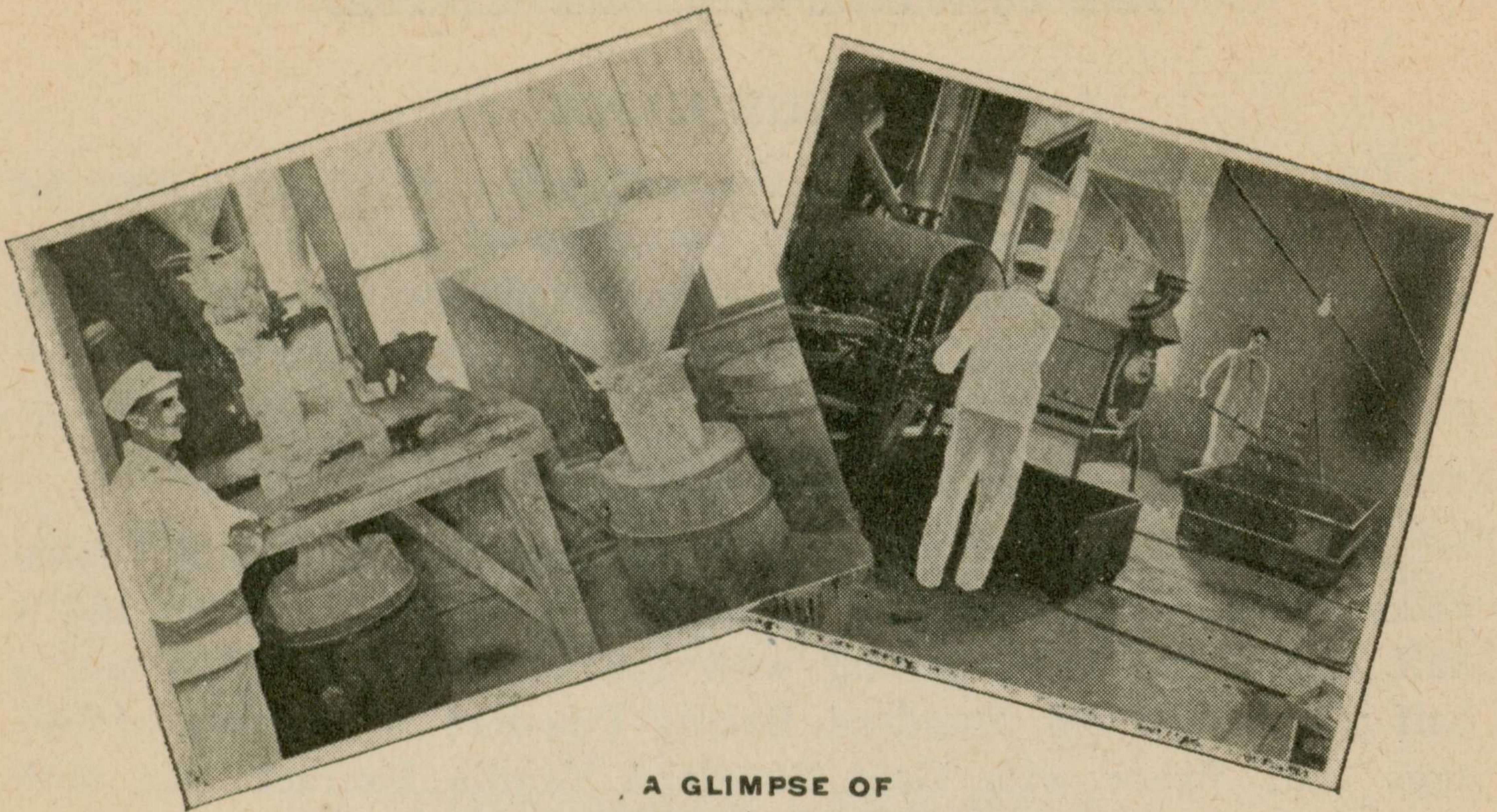
Yolks 4 eggs	$\frac{1}{4}$ teaspoon salt
1 cup sugar	1 teaspoon Gold Standard Lemon
3 tablespoons cold water	$1\frac{1}{2}$ teaspoons Gold Standard
$1\frac{1}{2}$ tablespoons cornstarch	Baking Powder
Flour	Whites 4 eggs

Beat yolks of eggs until thick and lemon colored; add sugar gradually and beat two minutes; then add water. Put cornstarch in a cup and fill with flour. Mix and sift cornstarch and flour with baking powder and salt, add to first mixture. When thoroughly mixed, add whites of eggs beaten until stiff, and flavoring. Bake thirty minutes in a moderate oven.

HOT WATER SPONGE CAKE.

Yolks 2 eggs	$\frac{1}{4}$ teaspoon Gold Standard
1 cup sugar	Lemon Extract
$\frac{3}{8}$ cup hot water or milk	$1\frac{1}{2}$ teaspoons Gold Standard
Whites 2 eggs	Baking Powder
1 cup flour	$\frac{1}{4}$ teaspoon salt

Beat yolks of eggs until thick and lemon colored; add one-half the sugar gradually and continue beating; then add water, remaining sugar, lemon extract, whites of eggs well beaten and flour mixed and sifted with baking powder and salt. Bake twenty-five minutes in a moderate oven in a buttered and floured shallow pan.



A GLIMPSE OF
OUR SUGAR MILLING AND
COFFEE ROASTING DEPARTMENTS

NO part of our works seems more interesting to the layman than the coffee department. With its huge roasters, its mutiple machinery and methods for the complete handling of coffee from sorting the green berries to automatically filling and weighing tins of the finished product.

Here you see the bags of green coffee, just as it comes from foreign countries, emptied into a large hopper and rapidly carried away by an endless conveyor's band to the cleaning process where all dust and imperfect berries are removed. As the cleaned coffee comes from the machine it is picked up by another conveyor to be carried to still other processes and finally deposited in the roasting cylinders. When you again see it the little berries are roasted rich brown in color and flowing hot and fragrant from the roaster into one of the steel cars waiting to receive them.

Here as each car is filled it is run along a track to an electric blower, which cools the coffee instantly, thus preventing any loss of the natural fragrance and aroma.

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THE CODVILLE COMPANY, LIMITED

MARBLE CAKE No. 1.

Light Part: Quarter cup of butter, three-quarters cup of sugar, quarter cup sweet milk, one cup flour, whites of two eggs, one teaspoon Gold Standard Baking Powder.

Dark Part: Quarter cup butter, half cup sugar, quarter cup Gold Standard New Orleans Molasses, quarter cup sweet milk, one and one-quarter cups flour or enough to thicken, yolks of two eggs, one teaspoon Gold Standard Baking Powder, half teaspoon each of Gold Standard Ground Cloves, Cassia, Nutmeg and Allspice. To bake, put in a spoon of light and then dark alternately.

MARBLE CAKE No. 2.

Dark Part: Yolks of four eggs, one cup of brown sugar, half cup of butter, half cup of milk, two teaspoons Gold Standard Baking Powder, one cup raisins cut fine, one cup currants, two and a half cups flour, two tablespoons syrup, add Gold Standard Spices to taste.

Light Part: Whites of four eggs, one cup white sugar, half cup butter, half cup milk, two cups of flour, two teaspoons Gold Standard Baking Powder. Mix to suit taste when putting in pan.

VELVET CAKE.

$\frac{1}{2}$ cup butter

$1\frac{1}{2}$ cups sugar

Yolks 4 eggs

$\frac{1}{2}$ cup cold water

$1\frac{1}{2}$ cups flour

Whites 4 eggs

$\frac{1}{3}$ cup almonds blanched and
shredded

$\frac{1}{2}$ cup cornstarch

4 teaspoons Gold Standard
Baking Powder

Cream the butter, add sugar gradually, yolks of eggs well beaten and water. Mix and sift flour, cornstarch and baking powder, and add to first mixture; then add whites of eggs beaten until stiff. After putting in pan, cover with almonds and sprinkle with powdered sugar. Bake forty minutes in a moderate oven.

LITTLE LEMON CAKES.

Four eggs, two cups sugar, one cup of butter, one cup of milk, three cups flour, two teaspoons Gold Standard Baking Powder, rind and juice of one lemon. Bake in small tins.

RIBBON CAKE No. 1.

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon Gold Standard Cassia
2 cups sugar	$\frac{1}{4}$ teaspoon Gold Standard Mace
Yolks 4 eggs	$\frac{1}{4}$ teaspoon Gold Standard
1 cup milk	Ground Nutmeg
$3\frac{1}{2}$ cups flour	$\frac{1}{3}$ cup raisins seeded and cut
5 teaspoons Gold Standard	$\frac{1}{3}$ cup figs finely chopped
Baking Powder	1 tablespoon Gold Standard
Whites 4 eggs	Molasses

Mix first seven ingredients in order given. Bake two-thirds of the mixture in two layer cake pans. To the remainder add spices, fruit and molasses and bake in a layer cake pan. Put layers together with jelly (apple usually being preferred, as it has less flavor), having the dark layer in the centre.

RIBBON CAKE No. 2.

One cup granulated sugar, one-half cup butter, mix to a cream; add one-half cup milk, a little at a time, two cups sifted flour, two teaspoons Gold Standard Baking Powder, the whites of three eggs beaten stiff. Flavor with Gold Standard Extract Vanilla. Take out a little less than one-third of the batter, to which add one tablespoon molasses, one cup chopped raisins, and about half a teaspoon each of Gold Standard Ground Cassia and Cloves. Bake in a quick oven. Put dark layer between the light one, spreading jelly between the layers. Ice with Gold Standard Chocolate Icing.

ROSE CAKE.

One-half cup butter, one cup white sugar, one-half cup milk, whites of four eggs, good teaspoon Gold Standard Baking Powder, one cup flour, half cup cornstarch, flavor with Gold Standard Extract of Rose. Cream butter and sugar together, beat whites of eggs stiff. Mix flour, cornstarch and baking powder together, then add a little milk to the butter and sugar, and part of the eggs and part of the flour, repeating till all are used up. Flavor with Gold Standard Rose Extract, and bake in a moderate oven, taking care to keep the heat even, and not to jar the cake till done. Ice with Gold Standard Rose Icing.

THE CODVILLE COMPANY, LIMITED

CREAM CAKE No. 1.

2 eggs	$\frac{1}{2}$ teaspoon Gold Standard
1 cup sugar	Ground Cassia
$\frac{2}{3}$ cup thin cream	$\frac{1}{4}$ teaspoon Gold Standard
$1\frac{2}{3}$ cups flour	Ground Mace
$2\frac{1}{2}$ teaspoons Gold Standard	$\frac{1}{4}$ teaspoon Gold Standard
Baking Powder	Ground Ginger
$\frac{1}{2}$ teaspoon salt	

Put unbeaten eggs in a bowl, add sugar and cream, and beat vigorously. Mix and sift remaining ingredients, then add to first mixture. Bake thirty minutes in a shallow cake pan.

CREAM CAKE No. 2.

Three eggs, one and a half cups light brown sugar, one large tablespoon butter, one coffee cup of sweet cream, one and a half cups of raisins seeded and chopped, half teaspoon Gold Standard Extract of Lemon, two teaspoons Gold Standard Baking Powder, three small coffee cups flour; eggs beaten separately, whites added last.

ICE CREAM CAKE.

One tablespoon butter, one cup sugar, one-quarter cup corn-starch, one-half cup sweet milk, one and one-quarter cups flour, whites of three eggs, one and one-half teaspoons Gold Standard Baking Powder.

Filling for Above: Two cups white sugar, boil ten minutes with three-fourths of a cup of water, stir in beaten whites of two eggs, add Gold Standard Vanilla Extract to taste.

ALMOND CREAM CAKE.

Two cups pulverized sugar, one-quarter cup of butter, one cup sweet milk, three cups flour, two and a half teaspoons Gold Standard Baking Powder, whites of four eggs beaten very light, one-half teaspoon Gold Standard Vanilla. Bake in four layers. Whip one cup of sweet cream to a froth, stirring gradually into it half a cup pulverized sugar, a few drops of Gold Standard Vanilla Extract, one pound of almonds, blanched and chopped fine. Spread thick between the layers, and ice top with Gold Standard Almond Icing.

GOLD STANDARD PURE FOOD PRODUCTS

WHITE CAKE No. 1.

One cup flour, one cup cornstarch, one cup sugar, one-half cup butter, the whites of four eggs beaten to a stiff froth, one-half cup milk, three teaspoons Gold Standard Baking Powder. Will make into a nice layer cake with Gold Standard Lemon Icing, or can be baked in a dripping pan. Line the pan first with buttered paper and bake slowly.

WHITE CAKE No. 2.

One cup sugar, half cup butter, whites of four eggs, half cup of milk, one cup cornstarch, one cup of flour, one large teaspoon Gold Standard Baking Powder, flavor to taste with Gold Standard Extract.

QUICK CAKE.

$\frac{1}{3}$ cup soft butter	3 teaspoons Gold Standard
$1\frac{1}{3}$ cups brown sugar	Baking Powder
2 eggs	$\frac{1}{2}$ teaspoon Gold Standard
$\frac{1}{2}$ cup milk	Ground Cassia
$\frac{1}{2}$ lb. dates stoned and cut	$\frac{1}{2}$ teaspoon Gold Standard
$1\frac{3}{4}$ cups flour	Ground Nutmeg

Put ingredients in a bowl and beat all together for three minutes. Bake in a cake pan thirty-five to forty minutes. If directions are followed, this makes a most satisfactory cake, but if ingredients are added separately it will not prove a success.

ONE EGG CAKE.

$\frac{1}{4}$ cup butter	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup sugar	$2\frac{1}{2}$ teaspoons Gold Standard
1 egg	Baking Powder
$\frac{1}{2}$ cup milk	

Cream the butter, add sugar gradually and egg well beaten. Mix and sift flour and baking powder, add alternately with milk to first mixture. Bake thirty minutes in a shallow pan. Spread with Gold Standard Chocolate Icing.

CAKE WITH YOLKS.

One cup sugar, one-half cup butter, one-half cup milk, two cups flour, six egg yolks well beaten, two teaspoons Gold Standard Baking Powder, flavor to taste with Gold Standard Extracts.

THE CODVILLE COMPANY, LIMITED

GOLDEN CAKE.

$\frac{1}{4}$ cup butter	1 teaspoon Gold Standard
$\frac{1}{2}$ cup sugar	Orange Extract
$\frac{1}{4}$ cup milk	$1\frac{1}{2}$ teaspoons Gold Standard
Yolks 5 eggs	Baking Powder
$\frac{7}{8}$ cup flour	

Cream the butter, add sugar gradually, and yolks of eggs well beaten, and extract. Mix and sift flour and baking powder, and add alternately with milk to the first mixture. If desired, omit orange extract, add one-half cup nut meat cut in small pieces, and bake in individual tins.

GOLD CAKE.

Yolks of eight eggs, one and a half cups sugar, half cup butter, half cup milk, one teaspoon Gold Standard Vanilla Extract, two cups flour, two teaspoons Gold Standard Baking Powder, Ice with Gold Standard Orange Icing.

SILVER CAKE.

Half cup butter, one cup sugar, half cup sweet milk, two cups flour, whites of three eggs, two teaspoons Gold Standard Baking Powder, and add Gold Standard Almond Extract to taste.

SNOW CAKE.

One-half cup butter, one cup sugar, one and a half cups flour, one-half cup sweet milk, whites of four eggs, one teaspoon Gold Standard Baking Powder. Flavor with Gold Standard Lemon Extract.

CURRANT CAKE.

$\frac{1}{2}$ cup butter	2 cups flour
1 cup sugar	3 teaspoons Gold Standard
2 eggs	Baking Powder
Yolk 1 egg	1 cup currants mixed with 1
$\frac{1}{2}$ cup milk	tablespoon flour

Cream the butter, add sugar gradually, and eggs and egg yolk well beaten. Then add milk, flour mixed and sifted with baking powder, and currants. Bake forty minutes in a buttered and flour-ed cake pan.

FRUIT CAKE.

Ten eggs, one pound brown sugar, one pound butter, half cup Gold Standard New Orleans Molasses, one pound of flour, one pound of figs chopped fine, two pounds raisins, two pounds currants, half pound blanched almonds, three-quarters of a pound of mixed peel, one dessertspoon each Gold Standard Allspice, Cassia, Cloves, and one nutmeg, juice of one lemon, two teaspoons Gold Standard Baking Powder, sifted over the fruit.

WHITE FRUIT CAKE.

One cup butter, two cups sugar, whites of five eggs (or whites and yolks of four eggs), one cup milk, two and a half cups flour, or sufficient to make a nice batter, two teaspoons Gold Standard Baking Powder, one pound seeded raisins, one cup blanched almonds cut in pieces, one-quarter of a pound of citron or mixed peel. Stir well and bake in a slow oven. Flavor to taste with Gold Standard Rose Extract.

ENGLISH FRUIT CAKE.

1 lb. butter	1 lb. flour
1 lb. light brown sugar	2 tablespoons milk
9 eggs	3 lbs. washed currants
2 teaspoons Gold Standard Mace	2 lbs. raisins seeded and finely cut
2 teaspoons Gold Standard Cassia	$\frac{1}{2}$ lb. almonds blanched and
1 teaspoon Gold Standard	shredded
Baking Soda	1 lb. citron thinly sliced and cut

Cream the butter, add sugar gradually and beat thoroughly. Separate yolks from whites of eggs; beat yolks until thick and lemon colored, whites until stiff and dry, and add to first mixture. Then add milk, fruit and flour mixed and sifted with mace, cassia and soda. Put in deep pans, cover with buttered paper, steam three hours and bake one and one-half hours in a slow oven, or bake four hours in a very slow oven.

BANANA CAKE.

One cup sugar, one-half cup butter, one egg, one cup sweet milk, three cups flour, two teaspoons Gold Standard Baking Powder. Bake in layers. Ice with Gold Standard Lemon Icing, adding thin slices of bananas.

JELLY ROLL.

3 eggs-	1 teaspoon Gold Standard
1 cup sugar	Baking Powder
$\frac{1}{2}$ tablespoon milk.	$\frac{1}{4}$ teaspoon salt
1 tablespoon melted butter	1 cup flour

Beat egg until light, add sugar gradually, milk, flour mixed and sifted with baking powder and salt, then butter. Line the bottom of a dripping pan with paper; butter paper and sides of pan. Cover bottom of pan with mixture and spread evenly. Bake twelve minutes in a moderate oven. Take from oven and turn on a paper sprinkled with Gold Standard Powdered Sugar. Quickly remove paper and cut off a thin strip from sides and ends of cake. Spread with jelly or jam which has been beaten to consistency to spread easily, and roll. After cake has been rolled, roll paper around cake that it may better keep in shape. The work must be done quickly, or cake will crack in rolling.

ROLL JELLY CAKE No. 2.

Four eggs, pinch of salt, and one even cup of brown sugar mixed together; add one even cup of flour, two teaspoons Gold Standard Baking Powder, mix thoroughly and bake in a quick oven; turn out and spread quickly with jelly and roll. Makes one large cake.

ONE EGG JELLY CAKE.

One cup granulated sugar, one egg, two tablespoons melted butter, one cup milk, one and a half cups flour, two teaspoons Gold Standard Baking Powder. Bake in two layers.

LEMON JELLY CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, three eggs, and two teaspoons Gold Standard Baking Powder.

Filling: One cup sugar, grated rind and juice of one lemon, one tablespoon water, one of flour; boil until it thickens; add two eggs.



LABELING GOLD STANDARD COFFEE

A large pneumatic tube is then let down over the car and the coffee berries are drawn by air up through this tube and into a hopper from whence they are distributed to the grinding mills. Every part of the work is done by machinery. Men are needed only to watch and guide the machines, and nowhere in its course of preparation is the coffee touched by human hand.

We are never content with old ways of working. There is a constant demand for improvement of methods and every new device of worth is instantly adopted. The grinding mills, for instance, are all fitted with our own special process which removes every particle of the light colored fibre or "chaff" enclosed in the heart of the berry. This, medical authorities agree, is one of the greatest improvements in coffee production, for it is the "chaff" that contains the injurious tannin, or tannic acid, found in ordinary coffees, and only when it is removed does the coffee become pure and healthful to drink.

After the coffee is ground it is immediately carried away to the packing tables where an automatic filler weighs the exact amount into the receiving tins. Here, neatly uniformed girls label the tins ready to be packed in cases and sent out to our many customers.

THE CODVILLE COMPANY, LIMITED

WATER MELON CAKE.

White Part: One cup white sugar, half cup butter, half cup milk, one and three-quarter cups flour, one and a half teaspoons Gold Standard Baking Powder sifted in flour; add Gold Standard Extract of Rose to taste and the whites of four eggs beaten to stiff froth.

Red Part: Half cup sugar, half cup butter, three tablespoons sweet milk, whites of two eggs, one cup flour, one tablespoon Gold Standard Baking Powder, Gold Standard Lemon Extract to taste, color with Gold Standard Cochineal and add one cup seedless or Sultana raisins.

When the white and red parts are mixed, put the white part into the cake dish first, then hollow the centre out and put the red into the space as quickly as possible. Bake like fruit cake, in a slow oven.

CITRON CAKE.

Two-thirds cup of butter, one cup sugar, half cup milk, two cups flour, one and a half teaspoons Gold Standard Baking Powder, one cup of finely minced citron peel, whites of four eggs beaten stiff. Beat butter and sugar to a cream, add other ingredients gradually, fruit mixed with a little flour last.

CHRISTMAS CAKE.

One and one-quarter pounds butter, one pound sugar, eight eggs, two and one-half pounds raisins, one pound currants, quarter pound citron peel, one teaspoon each of Gold Standard Ground Cassia and Allspice, one-half teaspoon each of Gold Standard Ground Cloves and Nutmeg, one cup almonds, five tablespoons pure strawberry jam, two teaspoons Gold Standard Baking Powder. Flavor with Gold Standard Vanilla Extract.

NUT CAKE.

One cup sugar, one-half cup butter, one-half cup milk, two cups pastry flour, two eggs, one cup chopped raisins, one cup chopped walnuts, hickory nuts or butter nuts, one heaping teaspoon Gold Standard Baking Powder. Beat the butter to a cream, add the sugar gradually and when light, add the eggs well beaten, then the milk and flour, previously sifting the baking powder with the flour; mix quickly and add raisins and nuts. Bake on a sheet tin, in a moderate oven for thirty-five minutes. When cool, ice with Gold Standard Almond Icing.

WALNUT CAKE

One cup sugar, half cup butter, half cup sweet milk, two eggs, two cups flour, two teaspoons Gold Standard Baking Powder, one cup shelled walnuts chopped fine, half cup chopped raisins.

NEAPOLITAN CAKE.

Four layers (white, pink, yellow and brown).

White and Pink Layers: One cup sugar, one-third cup butter, half cup milk, one and a half cups flour, half cup cornstarch, one and a half teaspoons Gold Standard Baking Powder, whites of three eggs well beaten. Divide in two parts; flavor white with Gold Standard Almond Extract; add a few drops of cake coloring for pink, and flavor with Gold Standard Rose Extract.

Yellow and Brown Layers: One cup sugar, half cup butter, half cup milk, one whole egg, yolks of three, one and three-quarters cups flour, one and a half teaspoons Gold Standard Baking Powder. For the brown layer, add to half the mixture one tablespoonful of confectioner's chocolate dissolved in a few drops of water. Flavor brown layer with Gold Standard Vanilla Extract and the yellow layer with Gold Standard Orange Extract.

For the filling take the juice of half an orange and half a lemon, with a little grated rind of each; thicken with Gold Standard White Icing Sugar, and a little freshly grated cocoanut. Ice the whole and lay blanched almonds over the top.

ITALIAN CAKE.

Three eggs, one cup of sugar, one cup butter, three cups flour, half cup milk, one cup currants, one cup raisins, two teaspoons Gold Standard Baking Powder.

SPANISH CAKE.

$\frac{1}{2}$ cup butter	3 teaspoons	Gold	Standard
1 cup sugar		Baking Powder	
2 egg yolks	1 teaspoon	Gold	Standard
$\frac{1}{2}$ cup milk		Ground Cassia	
$1\frac{3}{4}$ cups flour	Whites	2 eggs	

Mix ingredients in order given. Bake in shallow tins and spread between and on top with Gold Standard Caramel Icing.

SPANISH BUN No. 1.

Four eggs, two cups brown sugar, half cup butter, one cup of milk, two cups of flour, two teaspoons Gold Standard Baking Powder, one dessertspoon Gold Standard Ground Cassia, quarter teaspoon each of Gold Standard Ground Cloves, Allspice, Ground Ginger and Nutmeg. Bake in a square tin. When cooked, ice with Gold Standard Chocolate Icing and cut in squares.

SPANISH BUN No. 2.

Yolks of four eggs, whites of one, one and a half cups sugar, half cup butter, one cup sweet milk, three and a half cups flour, three teaspoons Gold Standard Baking Powder, two teaspoons Gold Standard Ground Cassia, one teaspoon Gold Standard Ground Cloves. Bake in a bread tin and cut in squares. Ice with Gold Standard Chocolate Icing.

GINGERBREAD.

One-quarter cup butter, one-half cup brown sugar, one egg, one-half cup molasses, one-half cup sweet milk, one and three-quarter cups flour, two teaspoons Gold Standard Ground Ginger, one teaspoon Gold Standard Ground Cassia, a pinch of salt, and two teaspoons Gold Standard Baking Powder. Sift flour, ginger, cassia, baking powder and salt together and mix into a batter with milk and molasses. Bake from thirty to forty-five minutes in a moderate oven.

GOLD STANDARD PURE FOOD PRODUCTS

SOFT SUGAR GINGERBREAD.

2 eggs	3 teaspoons	Gold	Standard
1 cup sugar		Baking Powder	
1 $\frac{3}{4}$ cups flour	1 $\frac{1}{2}$ teaspoons	Gold	Standard
$\frac{2}{3}$ cup thin cream		Ground Ginger	
$\frac{1}{2}$ teaspoon salt			

Beat eggs until light, and add sugar gradually. Mix and sift dry ingredients, and add alternately with cream to first mixture. Turn into a buttered cake pan and bake thirty-five minutes in a moderate oven.

GOSSAMER GINGERBREAD.

$\frac{1}{3}$ cup butter	1 teaspoon	Gold	Standard
1 cup sugar		Ground Ginger	
1 egg	3 teaspoons	Gold	Standard
$\frac{1}{2}$ cup milk		Baking Powder	
1 $\frac{7}{8}$ cups flour			

Cream the butter, add sugar gradually, then egg well beaten. Add milk and dry ingredients mixed and sifted. Spread in a buttered dripping pan as thinly as possible, using the back of mixing spoon. Bake fifteen minutes. Sprinkle with sugar, and cut in small squares or diamonds before removing from pan.

FRUIT SHORT CAKE.

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ cup sugar	1 cup flour
1 egg	2 teaspoons
$\frac{1}{4}$ teaspoon salt	Gold Standard
	Baking Powder

Cream the butter, add sugar gradually, and egg well beaten. Mix and sift flour, baking powder and salt, adding alternately with the milk to the first mixture. Beat thoroughly and bake in buttered round tin. Cool, spread thickly with sweetened fruit and cover with cream sauce. Fresh strawberries, peaches, apricots, raspberries or canned quince or pineapple may be used. When canned fruits are used, drain fruit from syrup and cut in pieces. Dilute cream for cream sauce with fruit syrup in place of milk.

STRAWBERRY SHORT CAKE.

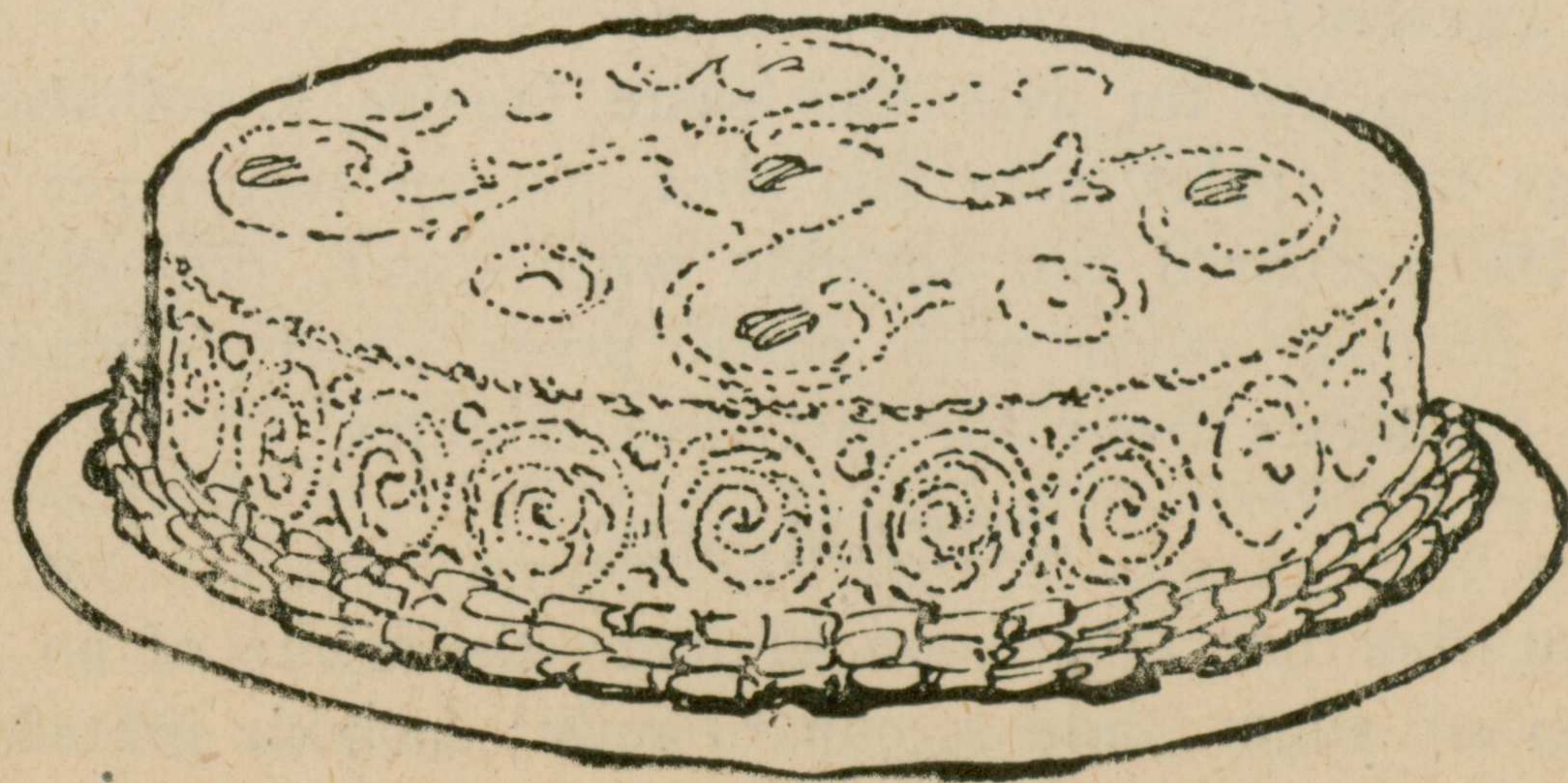
2 cups flour	2 teaspoons sugar
4 teaspoons Gold Standard Baking Powder	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup butter

Mix dry ingredients, sift twice, work in butter with tips of fingers and add milk gradually. Toss on floured board, divide in two parts. Pat, roll out and bake twelve minutes in a hot oven in buttered Washington pie or round layer cake tins. Split and spread with butter. Sweeten strawberries to taste, place on back of range until warm, crush slightly and put between and on top of short cakes; cover top with cream sauce. Allow from one to one and a half boxes of berries to each cake.

RICH STRAWBERRY SHORT CAKE.

2 cups flour	$\frac{1}{3}$ cup milk
$\frac{1}{4}$ cup sugar	Few grains Gold Standard Nutmeg
4 teaspoons Gold Standard Baking Powder	1 egg
$1\frac{1}{4}$ tablespoons lard	$\frac{1}{3}$ cup butter
	$\frac{1}{2}$ teaspoon salt

Mix dry ingredients and sift twice, work in shortening with tips of fingers, add egg well beaten and milk. Bake as strawberry shortcake No. 1. Split cake and spread under layer with cream sauce. Cover with strawberries which have been sprinkled with Gold Standard Icing Sugar; again spread with sauce and cover with upper layer.



Pies and Fritters.

FINE PUFF PASTE.

In to one quart of sifted flour mix two teaspoons Gold Standard Baking Powder and a teaspoon of salt, then sift again. Measure out one teacup of butter and one of lard hard and cold. Take the lard and rub into the flour until a very fine, smooth paste; then put in just enough ice water (say half a cup), containing a beaten white of egg, to mix a very stiff dough. Roll it out into a thin sheet, spread with one-fourth of the butter, sprinkle over with a little flour, then roll up closely into a long roll like a scroll, double the ends towards the centre, flatten and re-roll. Then spread again with another quarter of the butter. Repeat this operation until the butter is used up. Place it on an earthen dish, cover with a cloth and set in a cold place (in ice box in summer). Let it remain until it is cold—an hour or more—before making out the crust.

PLAIN PIE CRUST.

2 cups (sifted) flour	6 level tablespoons lard
$\frac{1}{2}$ cup ice cold water	$\frac{1}{2}$ teaspoon salt
6 level tablespoons butter	

Mix salt with flour, with two knives cut in shortening, leaving it rather large; with knife stir in water little at a time; do it quickly.

APPLE PIE.

4 large apples	1 teaspoon butter
1 cup sugar	Pie paste
$\frac{1}{2}$ nutmeg (grated)	

Line a deep pie tin with nice paste (recipe found elsewhere), select large tart apples, pare and slice, put an even layer of these slices in the prepared tin, sprinkle with sugar, dot with butter, dust with nutmeg, cover with paste, press closely around edges, bake in a moderate oven for forty-five minutes.

CREAM PIE.

Beat together one tablespoon of flour, the white of an egg and half a cup of sugar; add a cup of milk; sprinkle grated nutmeg over all. No top crust.

THE CODVILLE COMPANY, LIMITED

LEMON PIE No. 1.

$\frac{1}{2}$ cup chopped apples	$\frac{1}{4}$ cup rolled common crackers
1 cup sugar	2 tablespoons lemon juice
1 beaten egg	Grated rind 1 lemon
1 teaspoon melted butter	

Mix ingredients in order given, and bake with two crusts.

LEMON PIE No. 2.

3 eggs	$\frac{1}{4}$ cup lemon juice
$\frac{2}{3}$ cup of sugar	Grated rind of $\frac{1}{2}$ lemon
2 tablespoons of water	

Beat the eggs slightly, add sugar, lemon juice, grated rind and water. Bake in one crust. Cool slightly, cover with meringue, then return to the oven and bake meringue.

LEMON PIE No. 3.

$\frac{3}{4}$ cup sugar	2 egg yolks
$\frac{3}{4}$ cup boiling water	3 tablespoons lemon juice
3 tablespoons cornstarch	1 teaspoon butter

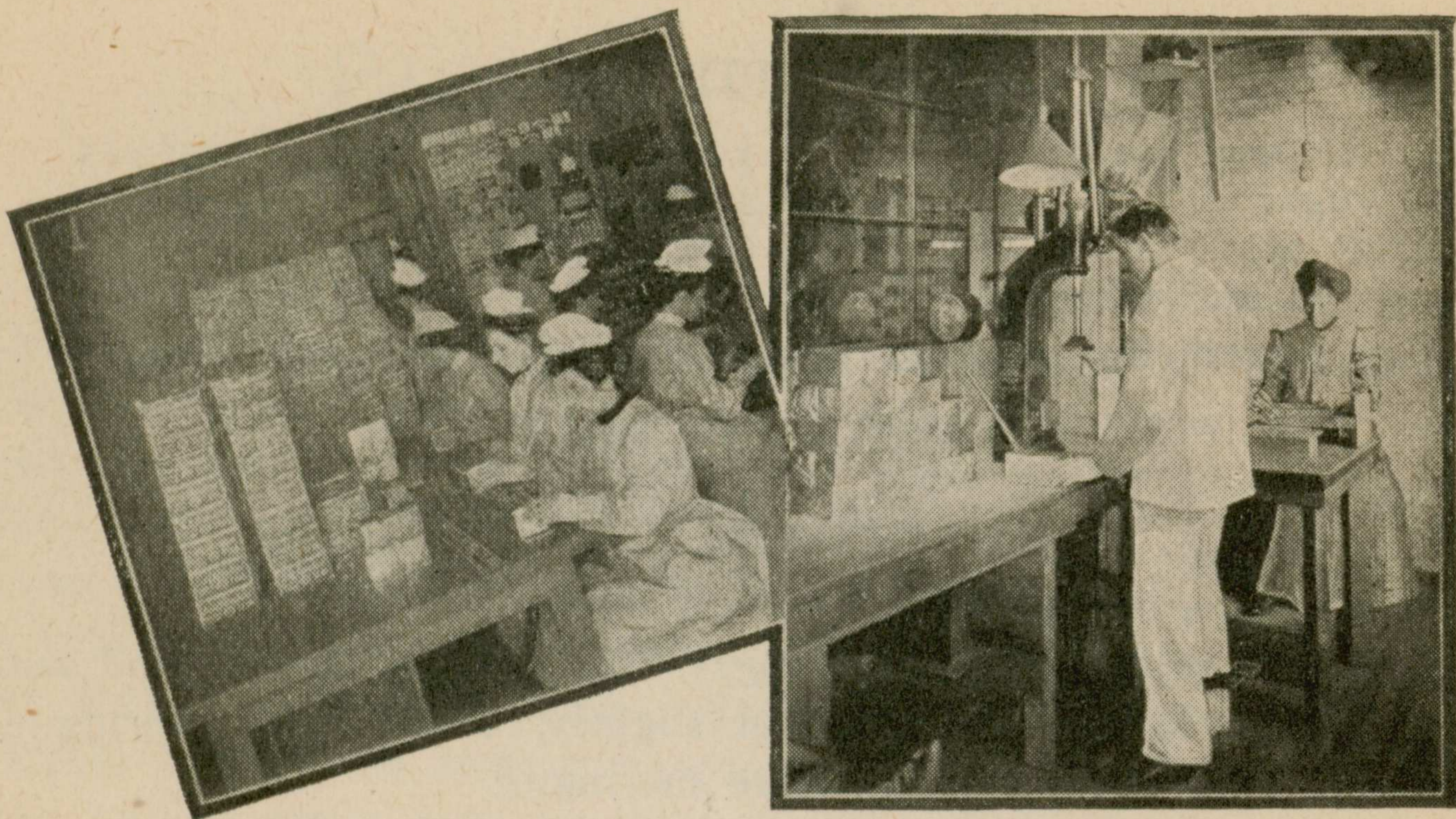
Mix cornstarch and sugar, add boiling water, stirring constantly; cook two minutes, add butter, egg yolks and rind and juice of lemon. Line plate with paste and build up a fluted rim. Turn in mixture which has been cooled and bake until pastry is well browned. Cool slightly and cover with beaten whites of eggs to which a little sugar has been added; then return to oven until the top is brown.

SQUASH OR PUMPKIN PIE.

$\frac{1}{4}$ cup sugar	1 egg
$1\frac{1}{4}$ cups steamed and strained squash	$\frac{1}{4}$ teaspoon Gold Standard Ground Cassia, Ginger, Nutmeg, or
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ teaspoon Gold Standard
$\frac{7}{8}$ cup milk	Lemon Extract

Mix sugar, salt and spice or extract, add squash, egg slightly beaten and milk gradually. Bake in one crust, in quick oven at first to set rim, decrease the heat afterwards, as egg and milk in combination need to be cooked at low temperature. If a richer pie is desired, use one cup squash, one-half cup each of milk and cream and an additional egg.

Pumpkin Pie is made same as squash pie, using pumpkin in place of squash.



PREPARING GOLD STANDARD TEA

T EAS grown in different regions and under different conditions naturally vary in quality and value. For blending our Gold Standard Teas we use only those of finest flavor from the regions where climate and soil conspire to grow them best.

In India, for instance, we gather our teas in the Province of Assam, because they grow best in this province. Here we contract for the entire output of some of the largest plantations. Similarly in Ceylon and Japan we control the output of plantations noted for their production of rich flavory teas. Hundreds of acres are thus under annual cultivation to supply the different kinds and qualities, the ever increasing demand for raw material.

From these plantations the teas are shipped direct to our factory in metal lined chests so that none of the rich, natural fragrance can escape. Here experts select and skilfully blend the various grades to obtain the finest flavor and drinking qualities. Then the blended product is conveyed to the filling machines where it is automatically weighed and packed into lead folders and tins.

Thus, from almost the very growth of the tea plant to labeling the completed packages, the work is under our supervision. Modern methods and machinery are used for nearly every process and the work is carried on under the most cleanly and healthful conditions.

CUSTARD PIE.

Make a custard of the yolks of three eggs with milk and season to taste. Bake it in an ordinary crust and in an oven but moderately heated, so that the custard may not curdle. When done, beat the whites of the eggs to a froth, add sugar and spread over the top; return it to the oven to brown slightly. A small pinch of salt will improve the custard.

MINCE PIE.

One pound each of raisins, currants and sugar; stone and chop the raisins; one pound of suet chopped very fine, two-thirds of an ounce each of candied lemon and orange peel, two large apples grated, one-third of an ounce of Gold Standard Cinnamon, two-thirds of a nutmeg, the juice of one lemon added to the grated rind, and one-third of a gill of brandy, or substitute cider for the brandy.

BATTER FOR FRITTERS No. 1.

1 cup bread flour	$\frac{2}{3}$ cup water
1 tablespoon sugar	$\frac{1}{2}$ tablespoon olive oil
$\frac{1}{4}$ teaspoon salt	White 1 egg

Mix flour, sugar and salt. Add water gradually, then olive oil and white of egg beaten until stiff.

BATTER FOR FRITTERS No. 2.

$1\frac{1}{3}$ cups flour	2 teaspoons Gold Standard
$\frac{1}{4}$ teaspoon salt	Baking Powder
1 egg	$\frac{2}{3}$ cup milk

Mix and sift dry ingredients. Add milk gradually and egg well beaten. If a sweet batter is desired, add three tablespoons powdered sugar.

APPLE FRITTERS.

Make a batter with one cup of sweet milk, one teaspoon sugar, two eggs (whites and yolks beaten separately), two cups flour, one teaspoon Gold Standard Baking Powder mixed with the flour. Chop some good, tart apples, mix them in the batter, and fry in hot lard. Serve with maple syrup.

GOLD STANDARD PURE FOOD PRODUCTS

BANANA FRITTERS.

3 bananas	$\frac{1}{4}$ teaspoon salt
1 cup bread flour	$\frac{1}{4}$ cup milk
2 teaspoons Gold Standard Baking Soda	1 egg
1 tablespoon lemon juice	1 tablespoon Gold Standard Powdered Sugar

Mix and sift dry ingredients. Beat eggs until light, add milk and combine mixtures; then add lemon juice and banana fruit forced through a sieve. Drop by spoonfuls and fry in deep fat. Drain on brown paper. Serve with lemon sauce.

PEACH FRITTERS.

Make a batter of one cup of sweet milk, two cups flour, two teaspoons Gold Standard Baking Powder, two eggs beaten separately, one tablespoon sugar and a saltspoon of salt. Heat the milk a little more than milk warm, add it slowly to the beaten yolks and sugar, then add flour and whites of eggs. Stir all together and throw in thin slices of peaches dipping the batter over them. Drop in boiling hot lard in large spoonfuls with pieces of peach in each and fry till a light brown. Serve with maple syrup or a nice syrup made with clarified sugar. Bananas, apples, oranges and other fruit can be used in the same batter.

POTATO FRITTERS.

2 cups hot riced potatoes	Few grains Gold Standard Nutmeg
2 tablespoons cream	Few Grains Gold Standard
2 tablespoons wine	Cayenne Pepper
1 teaspoon salt	3 eggs
$\frac{1}{2}$ cup flour	Yolks of 2 eggs

Add cream, wine and seasonings to potatoes; then add eggs well beaten, having bowl containing mixture in pan of ice water, and beat until cold. Add flour, and when well mixed drop by spoonfuls in deep fat; fry until delicately browned and drain on brown paper.

Puddings.

APPLE PUDDING.

One cup flour, one teaspoon Gold Standard Baking Powder, one-half teaspoon salt, two-thirds cup chopped suet, mix with cold water. Roll out thin, cover with good tart apples, sliced very thin, sprinkle with Gold Standard Pure Ground Cassia and sugar. Roll up, lay on soup plate and steam for one hour. Serve with cream or sauce.

STEAMED APPLE PUDDING.

2 cups flour	4 teaspoons Gold Standard
$\frac{1}{2}$ teaspoon salt.	Baking Powder
$\frac{3}{4}$ cup milk	4 apples cut in eighths
	2 tablespoons butter

Mix and sift dry ingredients; work in butter with tips of fingers; add milk gradually, mixing with a knife; toss on floured board, pat and roll out, place apples on middle of dough, and sprinkle with one tablespoon sugar mixed with one-fourth teaspoon each of salt and Gold Standard Ground Nutmeg; bring dough around apples and carefully lift into buttered mould or five-pound lard pail; or apples may be sprinkled over dough, and dough rolled like a jelly roll; cover closely and steam one hour and twenty minutes. Serve with Vanilla or Cold Sauce. Twice the number of apples may be sprinkled with sugar and cooked until soft in granite kettle placed on top of range, covered with dough, rolled size to fit in kettle, then kettle covered tightly and dough steamed fifteen minutes. When turned on dish for serving, apples will be on top.

APPLE BATTER PUDDING.

One-half cup brown sugar, one large tablespoon butter, one egg, one cup flour, one teaspoon Gold Standard Baking Powder; flavor to taste with Gold Standard Vanilla Extract. Mix the batter until creamy. Fill a pudding dish with sliced apples, flavor them with nutmeg or Extract Vanilla, sprinkle over with half a cup brown sugar and pour on the batter. Bake until the top is a nice brown, and the apples will be cooked.

SCALLOPED APPLES.

1 small stale baker's loaf	$\frac{1}{4}$ teaspoon	Gold Standard
$\frac{1}{4}$ cup butter		Ground Nutmeg
1 quart sliced apples		Grated rind and juice of $\frac{1}{2}$
$\frac{1}{4}$ cup sugar		lemon

Cut loaf in halves, remove soft part and crumb by rubbing through a colander; melt butter and stir in lightly with fork; cover bottom of buttered pudding dish with crumbs and spread over one-half the apples; sprinkle with one-half sugar, nutmeg, lemon juice and rind mixed together; repeat, cover with remaining crumbs and bake forty minutes in moderate oven. Cover at first to prevent crumbs browning too rapidly. Serve with sugar and cream.

HARVARD PUDDING.

$\frac{1}{3}$ cup butter	$3\frac{1}{2}$ teaspoons	Gold Standard
$\frac{1}{2}$ cup sugar		Baking Powder
$2\frac{1}{2}$ cups flour	$\frac{1}{4}$ teaspoon	salt
1 egg	1 cup	milk

Mix and sift dry ingredients and work in butter with tips of fingers; beat egg, add milk and combine mixtures; serve with warm apple sauce and Hard Sauce.

Apple Sauce: Pick over and wash dried apples, soak over night in cold water to cover; cook until soft; sweeten and flavor with lemon juice.

STEAMED PUFFETTS.

One pint milk, three eggs, a little salt, sufficient flour to thicken as for waffle batter, one and a half teaspoons Gold Standard Baking Powder. Fill teacups alternately for a layer of batter and a layer of apples chopped fine. Steam one hour and serve hot with cream and sugar.

RICE PUDDING.

4 cups milk	Grated rind of $\frac{1}{2}$ lemon
$\frac{1}{3}$ cup rice	$\frac{1}{2}$ teaspoon of salt
$\frac{1}{3}$ cup sugar	

Wash rice, mix ingredients, and pour into buttered pudding dish; bake three hours in a very slow oven, stirring three times during first hour of baking, to prevent rice from settling.

BOILED CUSTARD.

2 cups scalded milk	$\frac{1}{2}$ teaspoon Gold Standard
Yolks of 3 eggs	Vanilla Extract
$\frac{1}{4}$ cup sugar	$\frac{1}{8}$ teaspoon salt

Beat eggs slightly, add sugar and salt; stir constantly while adding gradually hot milk. Cook in double boiler, continue stirring until mixture thickens and a coating is formed on the spoon, strain immediately; chill and flavor. If cooked too long the custard will curdle. Eggs should be beaten slightly for custard, that it may be of smooth, thick consistency. To prevent scum from forming, cover with a perforated tin.

BAKED CUSTARD.

4 cups scalded milk	Few grains Gold Standard
4 to 6 eggs	Ground Nutmeg
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt

Beat eggs slightly, add sugar and salt, pour on slowly scalded milk; strain in buttered mould set in pan of hot water. Sprinkle with nutmeg and bake in slow oven until firm, which may be readily determined by running a silver knife through custard; if knife comes out clean, custard is done. During baking, care must be taken that water surrounding mould does not reach boiling point, or custard will whey. Always bear in mind that eggs and milk in combination must be cooked at low temperature. For cup custards allow four eggs to four cups milk; for large moulded custard, six eggs; if less eggs are used custard is liable to crack when turned on a serving dish.

CUSTARD SOUFFLE.

3 tablespoons butter	4 eggs
$\frac{1}{4}$ cup flour	1 cup scalded milk
$\frac{1}{4}$ cup sugar	

Melt butter, add flour, and gradually hot milk; when well thickened pour on to yolks of eggs beaten until thick and lemon colored, and mixed with sugar; cool and cut and fold in whites of eggs beaten stiff and dry. Turn into buttered pudding dish, and bake from thirty to thirty-five minutes in slow oven. Take from oven and serve at once—if not served immediately it is sure to fall. Serve with Creamy or Foamy Sauce.

ENGLISH PLUM PUDDING.

- | | |
|---|---|
| $\frac{1}{2}$ lb. stale bread crumbs | 4 eggs |
| 1 cup scalded milk | $\frac{1}{2}$ lb. raisins seeded, cut in pieces and floured |
| $\frac{1}{4}$ lb. sugar | $\frac{1}{2}$ grated nutmeg |
| 2 oz. finely cut citron | $\frac{1}{3}$ teaspoon Gold Standard Cloves |
| $\frac{1}{2}$ lb. suet | $\frac{1}{3}$ teaspoon Gold Standard Mace |
| $\frac{1}{4}$ lb. finely chopped figs | $1\frac{1}{2}$ teaspoons salt |
| $\frac{1}{4}$ cup wine and brandy mixed | $\frac{1}{4}$ lb. currants |
| $\frac{3}{4}$ teaspoon Gold Standard Cassia | |

Soak bread crumbs in milk, let stand until cool, add sugar, beaten yolks of eggs, raisins, currants, figs and citron; chop suet and cream by using the hand; combine mixtures, then add wine, brandy, nutmeg, cassia, cloves, mace and whites of eggs beaten stiff. Turn into buttered mould, cover and steam six hours.

SUET PUDDING.

One cup each molasses, sweet milk, chopped suet and raisins, one-half cup cleaned currants, two and one-half cups flour, two teaspoons Gold Standard Baking Powder; add Gold Standard Pure Spices to taste. Mix well and steam two hours. Serve with any sauce preferred.

STEAMED CRANBERRY PUDDING.

- | | |
|---------------------------------|--|
| $\frac{1}{2}$ cup butter | $3\frac{1}{2}$ cups flour |
| 1 cup sugar | $1\frac{1}{4}$ tablespoons Gold Standard Baking Powder |
| 3 eggs | $\frac{1}{2}$ cup milk |
| $1\frac{1}{2}$ cups cranberries | |

Cream the butter, add sugar gradually; and eggs well beaten. Mix and sift flour and baking powder, and add alternately with milk to first mixture. Stir in berries previously washed, turn into buttered mould, cover and steam three hours. Serve with thin cream, sweetened and flavored with Gold Standard Ground Nutmeg.

FLUFF PUDDING.

Boil one pint of milk; when boiling stir in two tablespoons of cornstarch which has been dissolved in cold milk. Whip the whites of two eggs to a stiff froth, and stir in with half a cup of sugar. Flavor with Gold Standard Flavoring Extracts to taste and pour into mould. Serve cold with a soft custard.

THE CODVILLE COMPANY, LIMITED

BREAD AND BUTTER PUDDING.

1 small stale baker's loaf	$\frac{1}{2}$ cup sugar
Butter	$\frac{1}{4}$ teaspoon salt
3 eggs.	1 quart milk

Remove end crusts from bread, cut loaf in one-half inch slices, spread each slice generously with butter; arrange in buttered pudding dish, buttered side down. Beat eggs slightly, add sugar, salt and milk; strain and pour over bread; let stand thirty minutes. Bake one hour in slow oven, covering the first half-hour of baking. The top of pudding should be well browned. Serve with hard or cream sauce. Three-fourths cup raisins, par-boiled in boiling water to cover and seeded, may be sprinkled between layers of bread.

CHOCOLATE BREAD PUDDING.

2 cups stale bread crumbs	1 teaspoon Gold Standard
4 cups scalded milk	Vanilla Extract
2 squares chocolate	2 eggs
$\frac{2}{3}$ cup sugar	$\frac{1}{4}$ teaspoon salt

Soak bread in milk thirty minutes; melt chocolate in saucepan placed over hot water, add one-half sugar and enough milk taken from bread and milk to make of consistency to pour; add to mixture with remaining sugar, salt, vanilla and eggs slightly beaten; turn into buttered pudding dish and bake one hour in moderate oven. Serve with hard or cream sauce.

POOR MAN'S PUDDING.

4 cups milk	$\frac{1}{2}$ teaspoon Gold Standard Cassia
$\frac{1}{2}$ cup rice	1 tablespoon butter
$\frac{1}{2}$ teaspoon salt	$\frac{1}{3}$ cup Gold Standard Molasses

Wash rice, mix and bake same as Rice Pudding. At last stirring add butter.

SPECKLED JIM PUDDING.

One cup sugar, one cup currants, one cup milk, one cup suet, two cups bread crumbs, three-quarters cup flour, half a teaspoon Gold Standard Baking Soda. Steam for two hours.

Our Spice Department

FROM many lands and many climes come the various spices that are here prepared for the use and convenience of every housewife. There are different kinds and grades of spice ; we select the choicest of each from the country in which it grows best. Black Pepper, for instance, is grown in several countries, but the best stock comes from India so we pack only Indian Pepper under our Gold Standard Label. The care exercised in this department is characteristic.



A CORNER IN OUR SPICE MILLING ROOM

The spices are all cleansed of any dust or impurities before grinding. Some of them require a separate process of manufacture, so we have arranged our factory to handle each class entirely distinct from the others. One kind of mill for peppers, another for nutmegs and mace, still another, for allspice etc., we grind continuously almost without exposure to air and without danger of contamination. As the spice is ground it is deposited into an electric sifter which separates the stems and shells from the pure product, the bad from the good.

See page 60

COTTAGE PUDDING.

$\frac{1}{4}$ cup butter	1 cup milk
$\frac{2}{3}$ cup sugar	4 teaspoons Gold Standard
1 egg	Baking Powder
$\frac{1}{2}$ teaspoon salt	$2\frac{1}{4}$ cups flour

Cream the butter, add sugar gradually, and egg well beaten; mix and sift flour, baking powder and salt; add alternately with milk to first mixture; turn into buttered cake pan; bake thirty-five minutes. Serve with vanilla or hard sauce.

SPANISH SOUFFLE.

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ teaspoon Gold Standard Vanilla
$\frac{1}{2}$ cup stale bread crumbs	2 tablespoons sugar
1 cup milk	3 eggs

Melt butter, add crumbs, cook until slightly browned, stirring often; add milk and sugar, cook twenty minutes in double boiler; remove from fire, add unbeaten yolks of eggs, then cut and fold in whites of eggs beaten stiff and flavor. Bake in a slow oven until firm, which may be determined by pressing with finger. Serve with sauce.

LEMON PUDDING.

Two lemons, rind and juice, one cup suet, one cup sugar, one cup bread crumbs, one cup flour, two eggs, one-half cup sweet milk, two teaspoons Gold Standard Baking Powder. Steam for one and a quarter hours.

Sauce: One cup sugar, one-half cup butter, yolks of two eggs, one and one-half teaspoons cornstarch. Add boiling water until smooth and creamy.

GINGER PUDDING.

$\frac{1}{3}$ cup butter	$3\frac{1}{2}$ teaspoons Gold Standard
$\frac{1}{2}$ cup sugar	Baking Powder
1 egg	$\frac{1}{4}$ teaspoon salt
$2\frac{1}{4}$ cups flour	2 teaspoons Gold Standard
1 cup milk	Ground Ginger

Cream the butter, add sugar gradually, and egg well beaten; mix and sift dry ingredients; add alternately with milk to first mixture. Turn into buttered mould, cover and steam two hours; serve with Vanilla Sauce.

ITALIAN CREAM.

Soak one box of gelatine over night in one cup of cold water; add $3\frac{1}{2}$ cups milk, 6 eggs, 1 cup sugar; flavor with Gold Standard Lemon Extract. Place the milk on the stove; when nearly boiling stir in the gelatine, then the beaten yolks of eggs, sugar and lastly the whites of the eggs beaten to a stiff froth; stir briskly without allowing to boil, and pour into moulds which have been wet with cold water. Make the cream in a good-sized mould, as it foams when cooking. Serve with whipped cream sweetened and flavored.

SNOW CREAM.

Heat a quart of thick, sweet cream. When ready to boil, stir into it quickly three tablespoons of cornstarch, blended with some cold cream; sweeten to taste and allow to boil gently, stirring for two or three minutes; add quickly the whites of six eggs beaten to a stiff froth. Do not allow it to boil up more than once after adding the eggs. Flavor with Gold Standard Lemon, Vanilla, or Ratifia Extract. Lay the snow thus formed in rocky heaps on silver or glass dish, or in shapes. Keep cool.

SNOW PUDDING.

$\frac{1}{4}$ box gelatine,
 $\frac{1}{4}$ cup cold water
 Whites 3 eggs

1 cup boiling water
 1 cup sugar
 $\frac{1}{4}$ cup lemon juice

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice, strain and set aside to cool; occasionally stir mixture and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with Gold Standard Cochineal color.

SNOW BALLS.

$\frac{1}{2}$ cup butter

1 cup sugar

$\frac{1}{2}$ cup milk

Whites 4 eggs

$3\frac{1}{2}$ teaspoons Gold Standard
Baking Powder

$2\frac{1}{4}$ cups flour

Cream the butter, add sugar gradually, milk and flour mixed with baking powder; then add the whites of eggs beaten stiff. Steam thirty-five minutes in buttered cups; serve with preserved fruit, quince marmalade or strawberry sauce.

FRUIT PUFFS.

One pint flour, a heaping-teaspoon Gold Standard Baking Powder, pinch of salt. Sift well together, stir in sufficient milk to make a thick batter. Butter teacups and pour a tablespoonful of batter into each cup, then add a large spoonful of any kind of fruit (without the juice), or jam and cover with a tablespoon of batter. Steam twenty minutes.



EXPERIMENT AND TESTING ROOM

Pudding Sauces.

VANILLA SAUCE.

$\frac{1}{2}$ cup sugar	2 tablespoons butter
1 cup boiling water	1 teaspoon Gold Standard
1 tablespoon cornstarch	Vanilla Extract

Mix sugar and cornstarch, add water gradually, stirring constantly; boil five minutes, remove from fire, add butter and vanilla.

LEMON SAUCE.

$\frac{3}{4}$ cup sugar	1 tablespoon lemon juice, or
$\frac{1}{4}$ cup water	1 teaspoon Gold Standard
2 teaspoons butter	Lemon Extract

Make a syrup by boiling sugar and water eight minutes; remove from fire; add butter and lemon juice.

ORANGE SAUCE.

Whites 3 eggs	1 cup Gold Standard Powdered
Juice and rind 2 oranges	Sugar
Juice 1 lemon	

Beat whites until stiff, add sugar gradually and continue beating; add rind and fruit juices; use blood oranges when possible.

HARD SAUCE.

1 cup Gold Standard Pow-	$\frac{1}{3}$ cup butter
dered sugar	$\frac{2}{3}$ teaspoon Gold Standard
$\frac{1}{3}$ teaspoon Gold Standard	Vanilla Extract
Lemon Extract	

Cream the butter, add sugar gradually, and flavoring.

CREAM SAUCE.

1 egg	1 cup Gold Standard Pow-
$\frac{1}{2}$ teaspoon Gold Standard Vanilla	dered Sugar
$\frac{1}{2}$ cup thick cream	$\frac{1}{4}$ cup milk

Beat white of egg until stiff; add yolk of egg well beaten, and sugar gradually; dilute cream with milk, beat until stiff; combine mixtures and flavor.

FOAMY SAUCE.

Whites 2 eggs	$\frac{1}{4}$ cup hot milk
1 cup Gold Standard Powdered Sugar	1 teaspoon Gold Standard Vanilla Extract

Beat eggs until stiff; add sugar gradually and continue beating; add milk and vanilla

SABYON SAUCE.

Grated rind and juice $\frac{1}{2}$ lemon	$\frac{1}{2}$ cup white wine, or
$\frac{1}{3}$ cup sugar	$\frac{1}{4}$ cup sherry
	2 eggs

Mix lemon, wine, sugar and yolks of eggs; stir vigorously over the fire until it thickens, using a wire whisk; pour on whites of eggs beaten stiff.

ENGLISH SAUCE.

Put in a saucepan the yolks of six eggs, a quarter of a pound of sugar, a glass of sherry wine, a lemon rind rubbed on two small pieces of loaf sugar, a little salt and a pint of milk; mix well, put on a slow fire, stir briskly with an egg beater until the sauce thickens and foams. Do not keep it on the fire too long, or it will curdle.

FISH WHITE SAUCE.

2 tablespoons butter	Few grains Gold Standard
2 tablespoons flour	Pure Ground Pepper
1 cup milk	$\frac{1}{4}$ teaspoon salt

Put butter in sauce pan, stir until melted and bubbling; add flour mixed with seasonings, and stir until thoroughly blended. Pour on gradually the milk, adding about one-third at a time, stirring until well mixed, then beating until smooth and glossy. If a wire whisk is used, all the milk may be added at once; and although more quickly made if milk is scalded, it is not necessary.

“Just-a-Minute” Puddings.

TAPIOCA PUDDING.

Take two large tablespoons of Gold Standard “Just-a-Minute” Tapioca, one quart of milk, two well beaten eggs and two-thirds cup of sugar. Add a little salt and nutmeg. Bake half an hour, stirring often while baking.

APPLE TAPIOCA PUDDING.

Take half a cup of Gold Standard “Just-a-Minute” Tapioca, two tablespoons sugar and a pinch of salt, add a quart of hot water and cook in a double boiler for fifteen minutes. Pare and core six tart apples, filling the holes with sugar and a little nutmeg. Put apples in a dish and pour over them the cooked tapioca; cover the dish and bake thirty minutes. Serve with cream and sugar.

PEACH TAPIOCA.

1 can peaches
 $\frac{1}{4}$ cup Gold Standard Pow-
dered Sugar
 $\frac{3}{4}$ cup Gold Standard Tapioca

Boiling water
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon salt

Drain peaches, sprinkle with powdered sugar and let stand one hour; soak tapioca one hour in cold water to cover; to peach syrup add enough boiling water to make three cups; heat to boiling point, add tapioca drained from cold water, sugar and salt; then cook in double boiler until transparent. Line a mould or pudding dish with peaches cut in quarters, fill with tapioca and bake in moderate oven thirty minutes; cool slightly, turn on a dish and serve with cream sauce.

COFFEE TAPIOCA.

To three cups of strained coffee add one-half cup “Just-a-Minute” Tapioca, one-half cup of sugar, and a little salt. Then cook fifteen minutes. Flavor with Gold Standard Vanilla and serve cold with cream and sugar.

COCOANUT CREAM TAPIOCA.

Take two tablespoons of Gold Standard "Just-a-Minute" Tapioca to a quart of boiling milk, add three tablespoons of cocoanut and a small cup of sugar. Cook about fifteen minutes in a double boiler, stirring frequently. Just before removing it from the stove add the beaten yolks of three eggs. Cover with the whites of the eggs beaten to a stiff froth with a little sugar. Brown in a quick oven.

TAPIOCA CREAM.

To one quart of milk add two large tablespoons of "Just-a-Minute" Tapioca, one small cup of sugar and a pinch of salt. Then cook for fifteen minutes. Two minutes before removing from the stove stir in the beaten yolks of two eggs. Pour into dish, add whites of the eggs and stir briskly. Add any flavoring desired, or when cold flavor the cream by pouring it over any fresh fruit, such as bananas, raspberries, strawberries, oranges, etc.

CHOCOLATE BLANC MANGE.

Add one-half cup of "Just-a-Minute" Tapioca, one-half cup of sugar and a little salt to three cups of chocolate, and let it cook fifteen minutes, stirring often. After removing from the stove flavor with Gold Standard Vanilla and pour into mould. Serve cold with sugar and cream.

CHOCOLATE SUNDAE PUDDING.

Add the contents of a package of Chocolate Pudding to a half-pint of milk and make a smooth paste. Add this mixture to one pint boiling milk (previously prepared) and boil five minutes. Pour in a mould and set away to cool. Serve with whipped cream.

CHOCOLATE WALNUT PUDDING.

Take the contents of a package of Chocolate Pudding and mix into a smooth paste with a pint of milk. Add this to a pint and a half of boiling milk (previously prepared) and boil five minutes; add a few minced walnuts, pour into a mould and allow to cool. Serve with whipped or sweetened cream.

FROM the sifting machines the spices are carried to the packing room where they are at once packed into cartons, or perhaps tins, as the case may be, and sealed immediately. Nothing of the rich, natural flavor, the pungent fragrance or seasoning strength is lost.

Here, as in our other departments, women and girls do all the deft packing and labeling of products. Every one wears a comely uniform of blue and white apron, completely covering the dress, and a dainty white cap. These uniforms, which are always kept neat and clean as befits the character of our work, necessitate a frequent change of dress. This is facilitated by convenient dressing rooms where each girl has an individual locker for her street dress and every requisite for her toilet.

Perfect order and cleanliness prevail everywhere, from the stock rooms with their seemingly endless avenues of raw materials, to the shipping floor where cars roll in to the doorways ready to be loaded with shipments of the finished product.

So, by degrees, you may gather through these glimpses some conception of this vast organization, part human, part machine, moving so perfectly and steadily throughout our establishment.



PACKING GOLD STANDARD SPICES

THE CODVILLE COMPANY, LIMITED

ORANGE CHOCOLATE PUDDING.

Prepare a package of chocolate as for Sundae Pudding and have ready a package of Gold Standard Orange Jelly Powder. Pour into a mould one on top of the other and set away to cool. This is a most tempting dessert.

CUSTARD PUDDING.

Take two tablespoons of Gold Standard Custard Powder to one pint of milk. Mix the powder to a smooth paste with a little of the milk. Set the balance of the milk to boil and when boiling add the mixture and cook for ten minutes; pour in a mould and allow to cool. This makes a most desirable dish when baked in the oven. If a thicker pudding is desired add more powder.

FOOD FOR INVALIDS.

To one pint of water add three tablespoons "Just-a-Minute" Tapioca and a pinch of salt. Then cook for fifteen minutes. Serve with cream and sugar. This makes a very nutritious breakfast dish and is a welcome change from cereals.



Quickly Prepared Desserts.

ORANGE JELLY.

Dissolve one package Gold Standard Jelly Powder, any flavor, in one pint boiling water. Cut oranges in half and scoop out pulp, filling them with the jelly and allow to set. When firm, cut into quarters with a sharp knife, and serve with whipped cream.

PEACH JELLY.

Dissolve one package of Gold Standard Jelly Powder in one pint of boiling water; pour one-half into jelly mould, into which has been placed a layer of canned peaches. Allow the jelly to set firmly and serve with whipped cream sweetened.

APRICOT JELLY.

Dissolve one package of Gold Standard Jelly Powder in one pint of boiling water. Just as it begins to stiffen, cover bottom of a bowl or mould with the mixture, add a layer of apricots, previously stewed, sprinkle with chopped walnuts. Then add more of the dissolved jelly powder, make another layer of apricots and nuts, cover with the dissolved jelly powder and allow to set firmly. Remove from mould and serve with whipped cream.

MARSHMALLOW JELLY.

Dissolve one package of Gold Standard Lemon Jelly Powder in one pint boiling water. Just as it begins to stiffen, drop one-quarter pound white marshmallows into the jelly; pour into mould and when firm decorate with marshmallows and serve with whipped cream.

MINT JELLY.

Make a strong mint tea by dissolving one-half package Gold Standard Mint in one pint boiling water. When thoroughly steeped, drain and to a pint of the liquid add one package Gold Standard Jelly Powder, any flavor, and a scant teaspoon of salt. Stir until dissolved and set aside to cool. If desired, add two teaspoons capers before jelly becomes too firm. Serve with cold mutton or lamb.

THE CODVILLE COMPANY, LIMITED

ALMOND CHERRY JELLY.

Dissolve one package of Gold Standard Cherry Jelly Powder in one pint boiling water. Pour one-half into mould, and when it begins to stiffen, drop in a row of blanched almonds. When cold, pour in remainder of mixture and add another row of almonds. Serve when firm.

CREAM STRAWBERRY JELLY.

Take one quart of fresh strawberries, saving out enough to garnish the dish. Mash the berries, and add three-fourths cup of sugar. Dissolve one package of Gold Standard Jelly Powder (strawberry) in one pint of boiling water, mix with strawberries and let cool. When partly set, add one and one-half cups cream whipped stiff and a few fresh strawberries. Pour into mould and set in a cool place to harden. Garnish with strawberries and serve with whipped cream.

MAPLE CREAM JELLY.

Dissolve one package Gold Standard Orange Jelly Powder in one pint of boiling maple syrup. Cool and then add one pint whipped cream. Pour in a mould and set on ice to cool. Do not let ice or salt touch the jelly.

ORANGE FRUIT JELLY.

Dissolve a package of Gold Standard Orange Jelly Powder in one pint of boiling water. Place pitted cherries in bottom of mould and pour on a portion of the dissolved jelly. When firm add remainder of dissolved jelly powder.

LEMON FRUIT JELLY.

Dissolve two packages of Gold Standard Lemon Jelly Powder in one quart of boiling water. Lay peaches, bananas, seeded grapes or other fresh fruit in the bottoms of jelly moulds; pour enough of the dissolved jelly powder over the fruit to cover it nicely and allow to set. Then add the remainder of the dissolved jelly powder and serve when firm.

GOLD STANDARD PURE FOOD PRODUCTS

SWISS DELIGHT.

Dissolve one package of Gold Standard Jelly Powder in a pint of boiling water. When cool add one orange and one banana sliced in small pieces. Then add six shelled walnuts and two chopped figs. When set, serve with whipped cream.

PINEAPPLE SNOW.

Take the juice from a can of pineapple and a can of cherries. Boil and stir in one package Gold Standard Jelly Powder, pineapple flavor; add juice of two lemons and one-half cup of sugar. When it begins to harden, add beaten whites of three eggs, sliced pineapple cut in small pieces, the cherries and three sliced oranges. Turn into mould and decorate with shelled walnuts. Set to cool and when thoroughly firm serve with whipped cream.

RASPBERRY FRAPPE.

Dissolve one package Gold Standard Jelly Powder (raspberry or strawberry flavor) in one pint of boiling water. When cool, add one pint whipped cream and beat all together until thick. Serve in small wine glasses partly filled with crushed raspberries or strawberries.

JELLIED APPLES.

Scoop out the cores of five apples and put three seeded raisins or candied cherries in the cavities. Place in a porcelain or granite kettle, add one cup of sugar and one pint water, cover and let simmer gently until done, but not broken. Lay the apples in jelly mould; dissolve one package of Gold Standard Jelly Powder in one pint of boiling water and when cool pour over apples. Serve when firm.

MANHATTAN SALAD.

Dissolve one package of Gold Standard Lemon Jelly Powder in a pint of boiling water. While it is cooling, chop finely one cup tart apples, one cup walnuts, one cup celery and season to taste with salt. Mix these ingredients and pour over them the dissolved jelly powder. Cool in small moulds and serve on lettuce leaves with Gold Standard Salad Dressing Powder.

Frozen Desserts.

BANANA ICE CREAM.

Thoroughly mash and mix seven bananas with one pint milk. Add another pint of milk and one package unflavored Gold Standard Ice Cream Powder. When dissolved freeze in ice cream freezer.

WALNUT ICE CREAM.

Dissolve one package Gold Standard Vanilla Ice Cream Powder as per directions. Add three tablespoons sherry wine, one-half cup shelled walnuts chopped fine and a pinch of salt, if desired. Freeze as per directions.

COCOANUT ICE CREAM.

Dissolve one package Gold Standard Vanilla Ice Cream Powder as per directions on package. Add one cup shredded cocoanut and freeze in ice cream freezer.

MILDRED ICE CREAM.

Dissolve one package of Gold Standard Strawberry Ice Cream Powder in one pint milk. Add one pint cream, one-half cup sugar and stir in the beaten whites of two eggs. Freeze in the usual way.

When in season, it is very nice to add fresh strawberries, raspberries, blackberries or other fruits to ice cream made from Gold Standard Ice Cream Powder after it is nearly frozen. The strawberry flavor will be found preferable for this purpose.

DEMONICO ICE CREAM WITH ANGEL FOOD.

2 cups milk	$\frac{1}{8}$ teaspoon salt
$\frac{3}{4}$ cup sugar	$2\frac{1}{2}$ cups thin cream
Yolks of 7 eggs	1 tablespoon Gold Standard
1 teaspoon Gold Standard	Vanilla Extract
Lemon Extract	

Make custard of milk, sugar, eggs and salt; cool, strain and flavor; whip cream, remove whip. There should be two quarts; add to custard and freeze. Serve plain or with Angel Food.

QUEEN SHERBET.

Dissolve one package of Gold Standard Lemon Jelly Powder in a pint of boiling water, and add the juice of three lemons and one orange. Add one cup of granulated sugar dissolved in two cups hot water, and freeze in ice cream freezer. When nearly frozen, add the beaten whites of two eggs. If Raspberry, Strawberry or Cherry Jelly Powder is used, it will give the sherbet a delicious tint.

CHARLOTTE RUSSE.

$\frac{1}{4}$ box gelatine,
 $\frac{1}{4}$ cup cold water
 $\frac{1}{3}$ cup scalded cream
 $\frac{1}{3}$ cup powdered sugar

Whip from $3\frac{1}{2}$ cups thin cream
 $1\frac{1}{2}$ teaspoons Gold Standard
Vanilla Extract
6 lady fingers

Soak gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of ice water and stir constantly until it begins to thicken, then fold in whip from cream, adding one-third at a time. Should gelatine mixture become too thick, melt over hot water and again cool before adding whip. Trim ends and sides of lady fingers, place around inside of mould, crust side out, one-half inch apart. Turn mixture, spread evenly and chill. Serve on glass dish and garnish with cubes of wine jelly. Charlotte Russe is sometimes made in individual moulds; these are often garnished on top with some of mixture forced through a pastry bag and tube. Individual moulds are frequently lined with thin slices of sponge cake cut to fit moulds.

FROZEN COFFEE CUSTARD.

Dissolve one package unflavored Gold Standard Ice Cream Powder in one pint milk. Beat four eggs and one cup sugar together until very light, and then add them to the mixture. Add one-half pint cream and one-half pint of strong Gold Standard Coffee, strained. Turn all into the ice cream freezer can and freeze in the regular way.

Miscellaneous Recipes.

DUMPLINGS.

2 cups flour	$\frac{1}{2}$ teaspoon salt
4 teaspoons Gold Standard Baking Powder	2 teaspoons butter
	$\frac{3}{4}$ cup milk

Mix and sift dry ingredients. Work in butter with tips of fingers, add milk gradually, using a knife for mixing. Toss on a floured board, pat and roll out to one-half inch thickness. Shape with a biscuit cutter first dipped in flour. Place closely together in a buttered steamer, put over a kettle of boiling water, cover closely and steam for twelve minutes. A perforated tin pie plate may be used in place of steamer. A little more milk may be used in the mixture, when it may be taken up by spoonfuls, dropped and cooked on top of stew. In this case some of the liquid must be removed, that dumplings may rest on meat and potato and not settle into liquid.

ENGLISH MINCE MEAT.

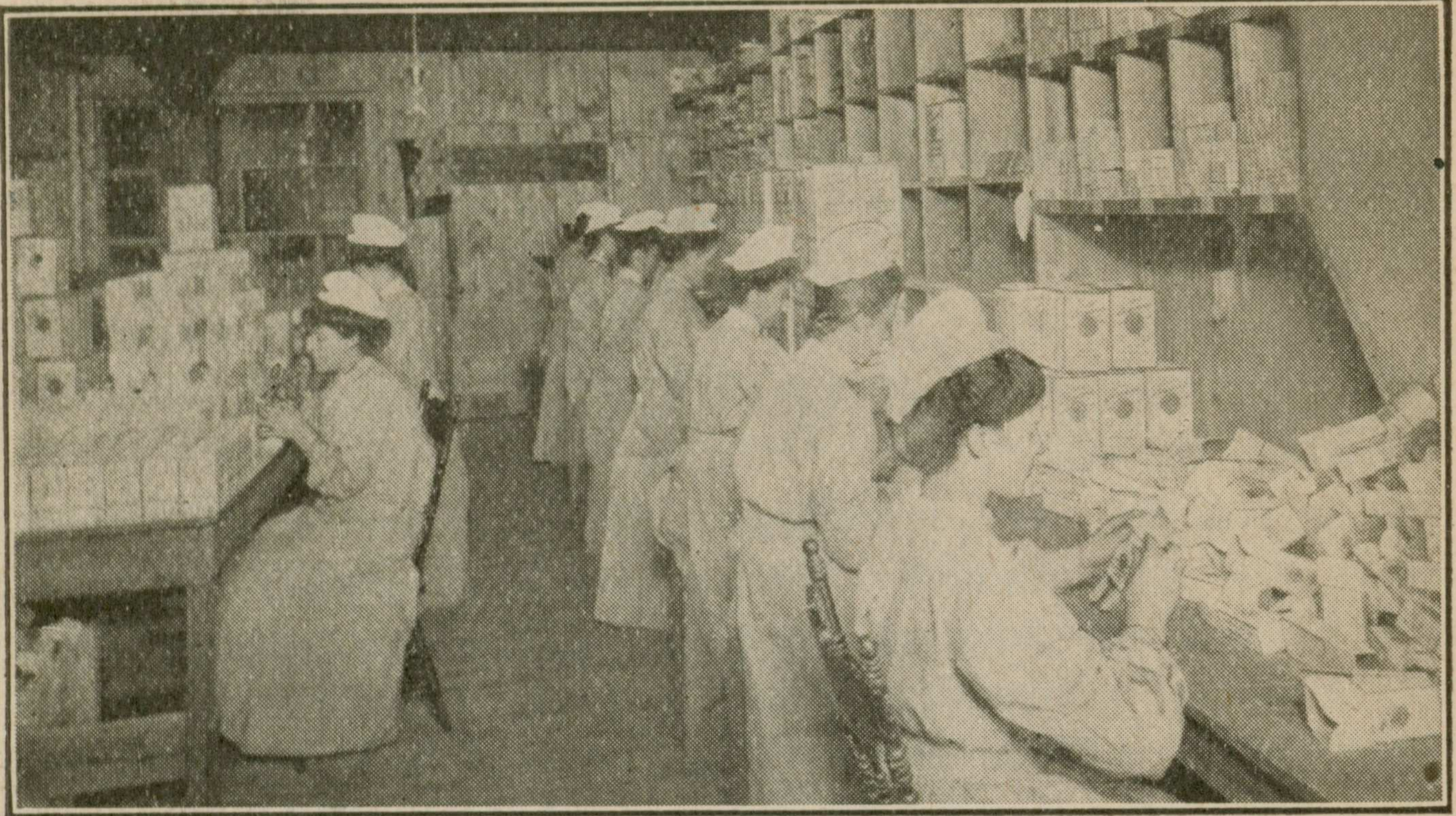
5 lbs. raisins seeded	5 lbs. light brown sugar
5 lbs. suet finely chopped	$\frac{1}{2}$ teaspoon Gold Standard Mace
5 lbs. apples finely chopped	1 $\frac{1}{2}$ lbs. blanched almonds chopped
4 lbs. citron finely chopped	$\frac{1}{2}$ teaspoon Gold Standard Cassia
5 lbs. currants	2 $\frac{1}{2}$ cups brandy

Cook raisins, suet, apples, citron, currants and sugar slowly for one and one-half hours; then add almonds, spices and brandy.

YORKSHIRE PUDDING.

1 cup milk	2 eggs
1 cup flour	$\frac{1}{4}$ teaspoon salt

Mix salt and flour, and add milk gradually to form a smooth paste; then add eggs beaten until very light. Cover bottom of hot pan with some of beef fat tried out from roast, pour mixture in pan one-half inch deep. Bake twenty minutes in hot oven, basting after well risen, with some of the fat. Pan in which meat is roasting. Cut in squares for serving. Bake, if preferred, in greased, hissing hot iron gem pans.



JELLY POWDER ROOM

It is here that our Gold Standard Jelly Powders are packed. First in dainty little parchment bags, so that none of the delicious flavor can escape, and then, as further protection, into cardboard cartons. The fingers which do the work are unusually swift and precise. Thousands of packages are completed in a day, sometimes of many different flavors. Yet there are no awkward mistakes, no confusion of packages or labels. All the work is keenly inspected and rigid exactness is required at all times.

Here, as throughout our entire establishment, you find scrupulous care and cleanliness. Everything is in perfect harmony. There is no shouting of orders, no discord or excitement. It is plain to see that the highest efficiency is the first consideration. Cost is never allowed to stand in the way of our attainment. Our constant endeavor is improvement of methods and bettering of products.

And so our work goes on, smoothly and silently, everyone doing their share with a true spirit of loyalty, ever mindful that purity and cleanliness are the qualities which make for the goodness of our products and our success.

CHEESE SOUFFLE.

2 tablespoons butter
3 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup scalded milk
Whites 3 eggs

Few grains Gold Standard
Cayenne Pepper
 $\frac{1}{4}$ cup grated cheese
Yolks 3 eggs

Melt butter, add flour and when well mixed, add gradually scalded milk; then add salt, cayenne and cheese. Remove from fire, add yolks of eggs beaten until lemon colored. Cool mixture and cut and fold in whites of eggs beaten until stiff and dry. Pour into a buttered baking dish and bake twenty minutes in a slow oven. Serve at once.

APPLE SALAD.

Peel, core and chop fine two firm apples. Add a pinch of salt and half cup chopped walnuts. Moisten with Gold Standard Salad Dressing previously prepared and garnish with lettuce leaves.

BANANA SALAD.

Peel three bananas. Split lengthwise and cut in half. Lay these on lettuce leaves, cover with Gold Standard Salad Dressing previously prepared and sprinkle with chopped walnuts.

TOMATO JELLY SALAD.

To one can of stewed and strained tomatoes add one teaspoon each salt and powdered sugar, and $\frac{2}{3}$ box of gelatine which has been scalded 15 minutes in half cup of cold water. Pour in small cups and chill. Run a knife around inside of cups so that when taken out shapes will have a rough surface, suggesting a fresh tomato. Place on lettuce leaves and garnish with Gold Standard Salad Dressing previously prepared.

EGG SALAD.

Cut crosswise six hard boiled eggs, keeping whites in pairs. Remove yolks and mash or put through potato ricer. Add enough Gold Standard Salad Dressing to moisten. Make into balls the size of original yolks and refill whites. Arrange on lettuce leaves, pouring more salad dressing around eggs.

Helpful Hints to the Housewife.

To Scald Milk—Put in top of double boiler, having water boiling in underpart. Cover and let stand on top of range until milk around edge of double boiler has a bead-like appearance.

For Buttered Cracker Crumbs—Allow from one-fourth to one-third cup melted butter to each cup of crumbs. Stir lightly with fork in mixing, that crumbs may be evenly coated and light rather than compact.

To Cream Butter—Put in bowl and work with a wooden spoon until soft and of a creamy consistency. Should buttermilk exude from butter, it should be poured off.

To Remove Grease Spots—Cold water and Ivory soap will remove grease spots from cotton and woollen fabrics. Castilian Cream is useful for black woollen goods, but leaves a light ring on delicately colored goods. Ether is always sure and safe to use.

To Remove Iron Rust—Saturate spot with lemon juice; then cover with salt. Let stand in the sun for several hours; or a solution of hydrochloric acid may be used.

Iron Rust may be removed from delicate fabrics by covering spot thickly with cream of tartar, then twisting cloth to keep cream of tartar over spot; put in a sauce pan of cold water and heat water gradually to boiling point.

To Remove Stains from cotton goods, wash in alcohol.

To Extract Juice from Onion—Cut a slice from root end of onion, draw back the skin and press onion on a coarse grater, working in a rotary motion.

To Caramelize Sugar—Put in a smooth granite saucepan or omelet pan, place over hot part of range and stir constantly until melted and of the color of maple syrup. Care must be taken to prevent sugar from adhering to sides of pan or spoon.

To Make Caramel—Continue caramelization of sugar until syrup is quite brown and a whitish smoke arises from it. Add an equal quantity of boiling water and simmer until of the consistency of a thick syrup. Of use in coloring soups, sauces, etc.

THE CODVILLE COMPANY, LIMITED

To Chop Parsley—Remove leaves from parsley. If parsley is wet, first dry with a towel. Gather parsley between thumb and finger and press compactly. With a sharp knife cut through and through. Again gather in fingers and recut, so continuing until parsley is finely cut.

Flavoring Extracts and Wine should be added, if possible, to a mixture when cold. If added while mixture is hot, much of the goodness passes off in steam.

Mixed Mustard—Mix two tablespoons Gold Standard Mustard and one teaspoon sugar. Add hot water gradually until of the consistency of thick paste. Vinegar may be used in place of water.

To Wash Carafes—Half fill with hot soapsuds, to which is added one teaspoon washing soda. Put in newspaper torn in small pieces. Let stand one-half hour, occasionally shaking. Empty, rinse with hot water, drain, wipe outside and let stand to dry inside.

After Boiling or Frying—If any fat has spattered on range, wipe surface at once with newspaper.

To Remove Fruit Stains—Pour boiling water over stained surface, having it fall from a distance of three feet. This is a much better way than dipping stain in and out of hot water; or wring articles out of cold water and hang out of doors in frosty night.

To Remove Stains of Claret Wine—As soon as claret is spilled, cover spot with salt. Let stand a few minutes, then rinse in cold water.

To Clean Granite Ware when mixture has been cooked or burned on. Half fill with cold water, adding washing soda. Heat water gradually to boiling point, then empty, when dish may be easily cleaned. Pearline or any soap powder may be used in place of washing soda.

To Wash Mirrors and Windows—Rub over with chamois skin wrung out of warm water, then wipe with piece of dry chamois skin. This method saves much strength.

To Remove White Spots from Furniture—Dip a cloth in hot water nearly to boiling point. Place over spot, remove quickly and rub over spot with dry cloth. Repeat if spot is not removed. Alcohol or camphor quickly applied may be used.

Tumblers which have contained milk should be first rinsed in cold water before washing in hot water.

GOLD STANDARD PURE FOOD PRODUCTS

To Keep a Sink Drain free from grease, pour down once a week at night a few tablespoons Household Ammonia. Should sink drain chance to get checked, pour into sink one-fourth pound copperas dissolved in two quarts boiling water. If this is not sufficient, repeat before sending for plumber.

Never Put Knives with ivory handles in water. Hot water causes them to crack and discolor.

To Prevent Glassware from Being Easily Broken—Put in a kettle of cold water; heat gradually until water has reached boiling point. Set aside; when water is cold take out glass. This is a most desirable way to toughen lamp chimneys.

To Remove Ink Stains—Wash in a solution of hydrochloric acid and rinse in ammonia water. Wet the spot with warm water, put on Sapolio, rub gently between the hands and generally the spot will disappear.

Cut Glass should be washed and rinsed in water that is not very hot and of same temperature.

Never Wash the inside of tea or coffee pots with soap suds. If granite or agate ware is used and becomes badly discolored, nearly fill with cold water, add one teaspoon ground borax and heat gradually until water reaches boiling point. Rinse with hot water, wipe and keep on back of range until perfectly dry.

Polish for Hardwood Floors—Use one pint beeswax and two parts turpentine. Put in sauce pan on range and when wax is dissolved a paste will be formed.

To Clean Piano Keys—Rub over with alcohol.

To Remove Tea and Coffee Stains—Wet spot with cold water, cover with glycerine and let stand two or three hours. Then wash with cold water and hard soap. Repeat if needed.

For a Burn apply equal parts of white of egg and olive oil mixed together, then cover with a piece of old linen. If applied at once no blister will form. Or apply at once cooking soda, then cover with cloth and keep the same wet with cold water. This takes out the pain and prevents blistering.

Listerine is an excellent disinfectant to use for the mouth and throat.

Chloride of Lime is a valuable disinfectant.

Smoked Ceiling may be cleaned by washing with cloths wrung out of hot water in which a small piece of washing soda has been dissolved.

Letters of Appreciation.

We receive hundreds of letters every year from people who use our Gold Standard Food Products, expressing their appreciation of the purity and quality of these goods. The fact that these letters are not asked for, but are all sent voluntarily makes them all the more valued by us. We cannot publish all of these letters, but we have embodied a few just to show you what the users of our Gold Standard Products think of them.

The Codville Co., Ltd.

Gentlemen:—

Do you or will you sell direct to a private party. There is no grocer here in our town who handles your goods and I do not consider that I have a cup of coffee if it is not "GOLD STANDARD." Kindly let me know if you will sell direct to me and give your price per dozen.

Trusting to hear from you at once, I am,

Respectfully,

Mrs. J. B. REUTER,

Blairmore, Alta.

We wrote Mrs. Reuter upon receipt of the above letter, explaining that we would place our products with her grocer and that she could obtain them from him. We also asked if we might publish her letter in this book and this is the reply.

Gentlemen:—

Your letter of recent date has been received, and will say relative to using my letter in your new Cook Book that you are at liberty to do so, as I am always pleased to recommend what I know to be first class to my friends, also tell others about it who do not know. Yes, you are perfectly welcome to use both my letter and name.

Very truly yours,

Mrs. J. B. REUTER,

Blairmore, Alta.

The Codville Co., Ltd.
Gentlemen:—

Will you please send me one of your Cook Books. I use your Gold Standard Baking Powder and find it so satisfactory I would use no other.

Yours truly,
Mrs. R. TOPHAM,
Togo, Sask.

Upon receipt of the above letter we sent Mrs. Topham one of our Cook Books asking if we might publish her letter and name in this new book. She replied, as follows:—

Gentlemen:—

Yours to hand about using my letter and name, you can use them both if it will help the Gold Standard Baking Powder along. It can't be beat. I am buying it in 5 pound tins and always recommend it to my friends.

Yours truly,
Mrs. R. TOPHAM,
Togo, Sask.

The Codville Co., Ltd.
Gentlemen:—

Kindly send me one of your 80 page Cook Books, we always use Gold Standard Tea, Baking Powder and everything in the Gold Standard Line for we know they are the best that can be bought.

Hoping to receive your Cook Book, I am,

Sincerely,
Mrs. I. BOSNELL,
Brookdale, Man.

The Codville Co., Ltd.
Gentlemen:—

I would like very much to receive one of your Cook Books. I need not send you the name of my grocer as he always handles Gold Standard Baking Powder and since I have been in the west, over two years, I have used none other. I find it equal if not better than the high priced Baking Powders.

Yours respectfully,
Mrs. JAMES N. ROGERS,
Haddington, Sask.

The Codville Co., Ltd.
Gentlemen:—

I have used your Gold Standard Baking Powder and find it the best I have ever tried.

Yours truly,
Mrs. W. DARNBROUGH,
Creekfield, Sask.

**You can purchase Gold Standard
Food Products at almost
every first-class
Grocery.**

NEARLY all the best grocers sell Gold Standard Food Products, because many of their customers will not buy any other brand. There are however a few merchants who have not as yet placed our products in stock, and who will try to substitute some other brand upon which they make a larger profit, or in other words, try to sell you something *not as good* as what you ask for—Gold Standard.

If your grocer should happen to be one of this kind, do not allow him to substitute something which he claims is "just as good," but firmly insist that he supply you with Gold Standard.

Every merchant can obtain our products very easily and if you will insist upon it he will get them for you.

The CODVILLE CO., Ltd.

WINNIPEG.



FROM ALMOST EVERY COUNTRY OF THE WORLD WE GATHER THE MATERIALS WHICH CONTRIBUTE TO THE
GOODNESS OF OUR PRODUCTS

Gold Standard

PURE FOOD PRODUCTS

A COMPLETE LIST

THE CHAFFLESS COFFEE—In 1 lb. and 2 lb. sealed tins.

COFFEES IN BULK—All Grades.

TEAS { White Label—1 lb. lead packages and 3 lb. tins.
Black { Red Label— $\frac{1}{2}$ lb. and 1 lb. lead packages: 5 lb. tins
India & Ceylon { Green Label— $\frac{1}{2}$ lb. and 1 lb. lead packages.

TEAS { Pink Label— $\frac{1}{2}$ lb. and 1 lb. lead packages.
Green Japan { Chocolate Label—1 lb. lead packages and 3 lb. tins.

BULK TEAS—All Grades.

BAKING POWDER—In 8 oz., 12 oz., 16 oz., $2\frac{1}{2}$ lb. and 5 lb. sealed tins.

BAKING SODA—In $\frac{1}{2}$ lb. and 1 lb. packages.

CREAM OF TARTAR—In 3 oz. and 4 oz. packages, $\frac{1}{2}$ lb. tins.

JELLY POWDER—All flavors.

PREPARED PUDDINGS—Eight varieties. See page 45.

SALAD DRESSING POWDER—In small cartons.

ICING SUGAR—In 12 oz. packages, 2 lb. packages and bulk.

PREPARED CAKE ICINGS—Nine Varieties.

ICE CREAM POWDER—Vanilla, Chocolate, Strawberry and un-flavored.

FLAVORING EXTRACTS—All flavors, 2 oz., $2\frac{1}{2}$ oz., 4 oz., 8 oz., 16 oz. and 32 oz. bottles.

CLEANED CURRANTS—In 1 lb. and 2 lb. packages.

MOLASSES—In 2 lb., 3 lb., 5 lb. and 10 lb. tins.

MUSTARD—In $\frac{1}{4}$ lb. and $\frac{1}{2}$ lb. tins.

CELERY SALT—In 4 oz. shaker bottles.

SPICES—All kinds, in 4 oz. packages and 4 oz. shaker tins.

HERBS—All kinds, in 4 oz. packages and 4 oz. tins.

All the above articles are prepared in the Gold Standard way, which means that they are as good as expert knowledge, long experience and scientific methods can produce.

So sure are we of the purity and goodness of Gold Standard Food Products that we authorize all merchants to refund full purchase price upon anything not to your liking. All you need do is to say that you don't like it.

The CODVILLE CO., Ltd.

**We will send your friends a copy
of this Book.**

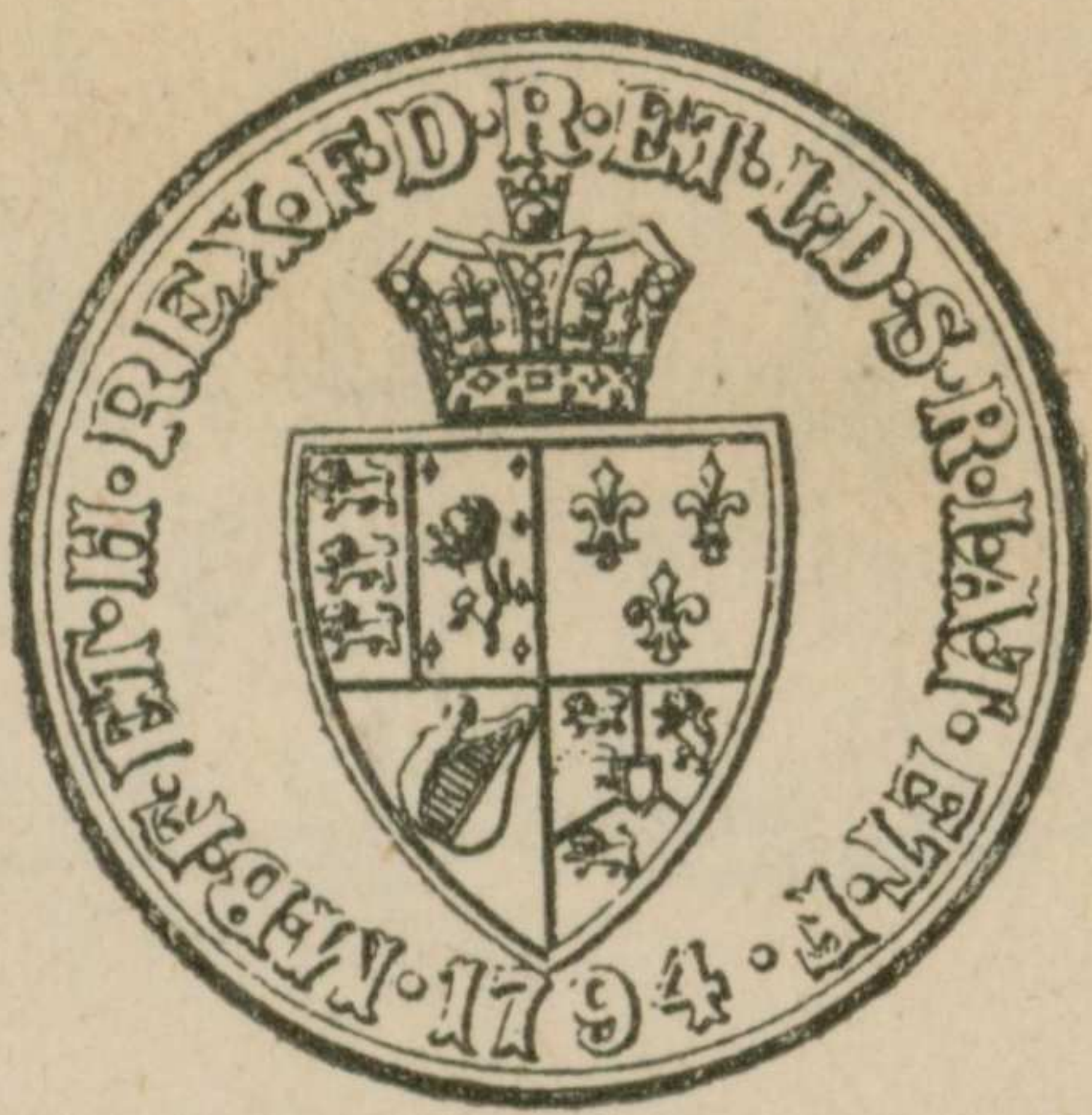
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